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Late nights Midnight bites France-Soir Korean fried chicken Madrid NYC Berlin

RECIPES FROM FRANCE-SOIR

GOURMET TRAVELLER

Late nights and neon feasts

Australian chefs share their favourite midnight snacks

Lobster spaghetti with Champagne and vanilla PAGE 101

Bright lights, big cities

TIM RAUE'S GUIDE TO BERLIN AND EXPLORING NEW YORK CITY AFTER DARK

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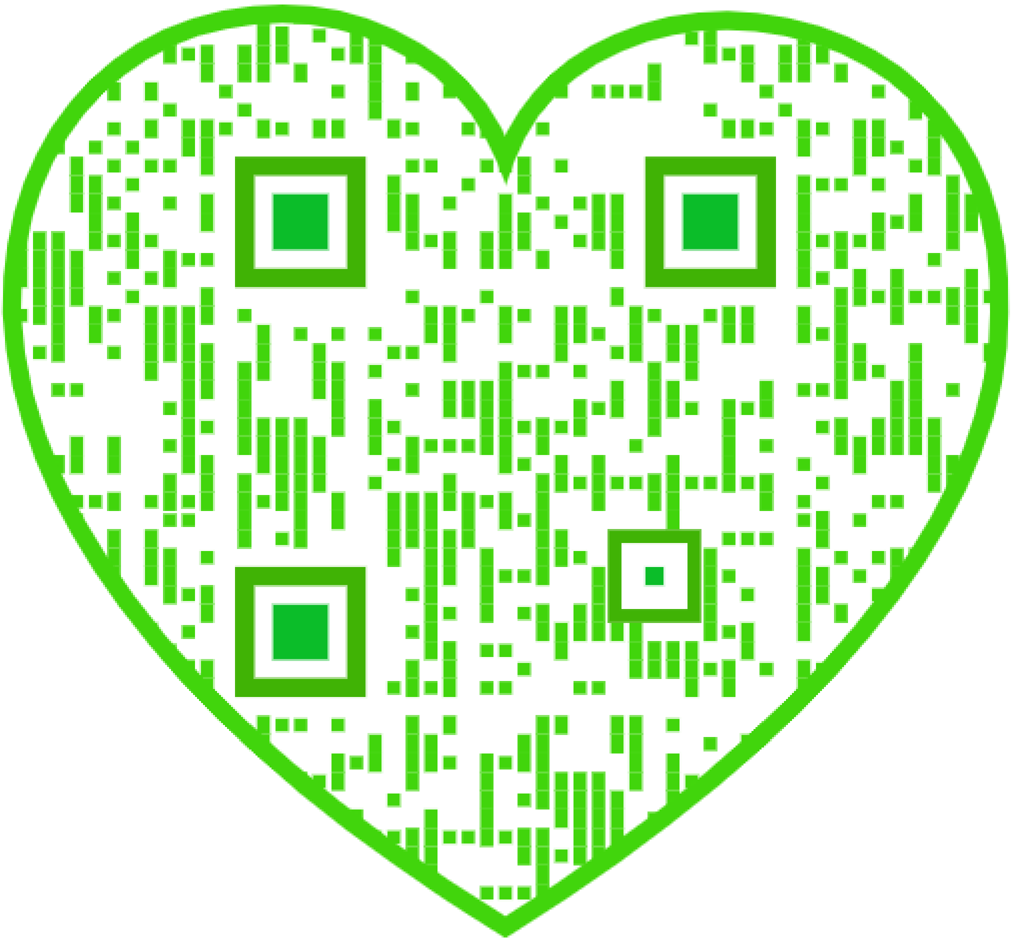

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May

The late-night issue

FOOD

74 Everyday

One-pan prawn casarecce with kefalotiri 74
Cheese and kimchi pancake with gochujang mayonnaise and cucumber salad 75
Roast onion tarte Tatin with apple and Comté salad 76
Crisp-skinned snapper with salmoriglio and lemon potatoes 77
Cheat's radicchio risotto with porcini and sage 78
Mojo pork sirloin with coconut and carrot rice 79
Red lentil dhal with roast pumpkin and curry-leaf brown butter 80
Spiced lamb racks with roast vegetables, couscous and harissa yoghurt 81
Roast chicken, pancetta and Brussels sprouts tray bake with Caesar butter 82
Burnt maple pear and ginger dumpling pudding 83

In focus

MASTERCLASS Soy glazed Korean fried chicken 84

88 Bonsoir

Melbourne's favourite French bistro, France-Soir, shares its classic dishes designed for a late-night supper.

Roast halved chicken with jus and potato frites 90
Mussels in white wine and cream 93
Hanger steak with eschallots 93
Scallops in saffron sauce 94
Rabbit casserole with mustard sauce 94
Crème caramel 96
Baked sea perch dumplings in bisque 97

98 Late shift

Here are some of the nation's chefs on their favourite midnight snacks.

Tom yum roti pizza 101
Lobster spaghetti with Champagne and vanilla 101
Spanner crab and mushroom fried rice 102
Thai curry chicken and salad roll 104
Skillet buldak noodles with charred corn and cheese 104
Chocolate and buckwheat sundae with whisky-butterscotch sauce 106

108 A passage to India

Helly Raichura explores the regional flavours of India in her new cookbook, *The Food of Bharat*.

Spiced cauliflower pickle 109
Heirloom radish pickle 110
Red lentil dal with mushrooms 111
Prawns marinated with coconut and charred nasturtium leaf 112
Braised eggplant with spices and ginger 113
Chicken with onion and turmeric 114
Custard baked in layers 115

PHOTOGRAPHY BENITO MARTIN.

RECIPES FROM FRANCE-SOIR
GOURMET TRAVELLER
Late nights
Australian chefs share their favourite midnight snacks
and neon feasts
Lobster spaghetti with Champagne and vanilla PAGE 101
Bright lights, big cities
TIM RAUE'S GUIDE TO BERLIN AND EXPLORING NEW YORK CITY AFTER DARK

ON THE COVER

Lobster spaghetti
with Champagne
and vanilla, p101

Recipe
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Styling
Vivien Walsh

SUBSCRIBE

magshop.com.au/GMT
Details p70

FEATURES

51
The unexpected solace of an all-night diner
Candice Chung finds midnight feasting is closely tied to matters of the heart.

55
Snack attack
Michael Harden petitions for the removal of snacks from restaurant menus.

58
Nocturnal appropriation
City lover Anna Hart reveals the five habits of highly successful nocturnal cities.

62
Razzle dazzle
Some of our favourite photographers share the late-night images that capture the spirit and glamour of a great night out.

DRINKS

44 **DRINKS NEWS**
New openings and expert tips.

46 **WINE PEOPLE**
Nikolai St George.

47 **COCKTAIL HOUR**
Bobby Burns.

49 **THE LAST SIPPER**
Samantha Payne on Australian digestifs.

REGULARS

13 **UPFRONT**
Editor's letter and news.

28 **COMMUNITY X KYLIE**
Nigella Lawson.

30 **FOUR OF A KIND**
Australian amaro.

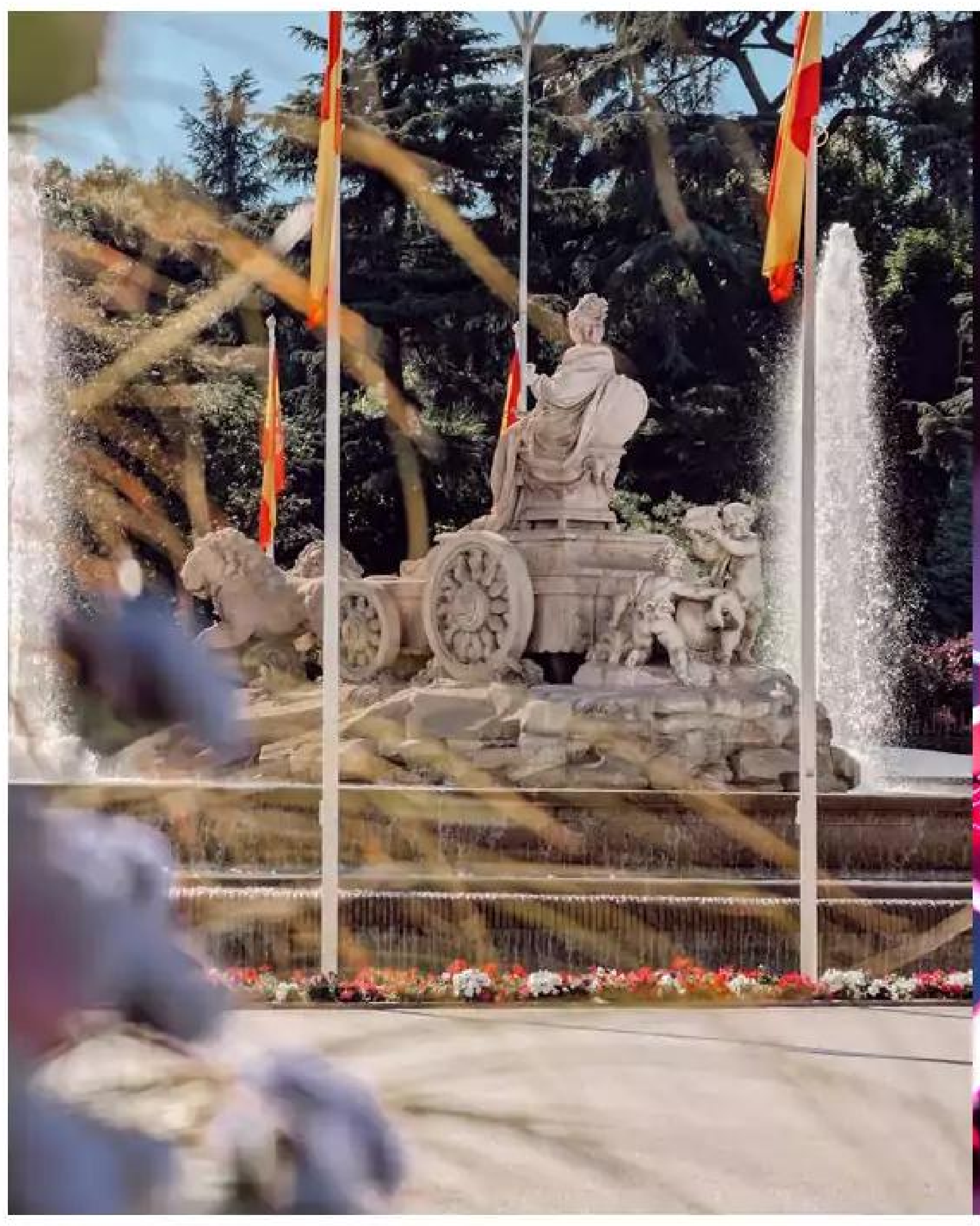
33 **REVIEW** Dining out.

118 **THE ART OF TRAVEL**
Adapting.

128 **CHECKING IN**
The Eve Hotel.

150 **HOME** Tangerine dream.

154 **OBJECT OF DESIRE**
Stand mixer.



TRAVEL

120
NYC after dark
Georgie Meredith shares an insider's guide to exploring the bright lights of New York once the sun goes down.

130
Killing the night
Anna Hart discovers that it's the high-spirited and high-minded Madrileños that really bring the magic to Spain's capital.

138
Berlin express
Kate Bettes asks acclaimed Berlin chef Tim Raue to share his guide to the city's most inventive restaurants.

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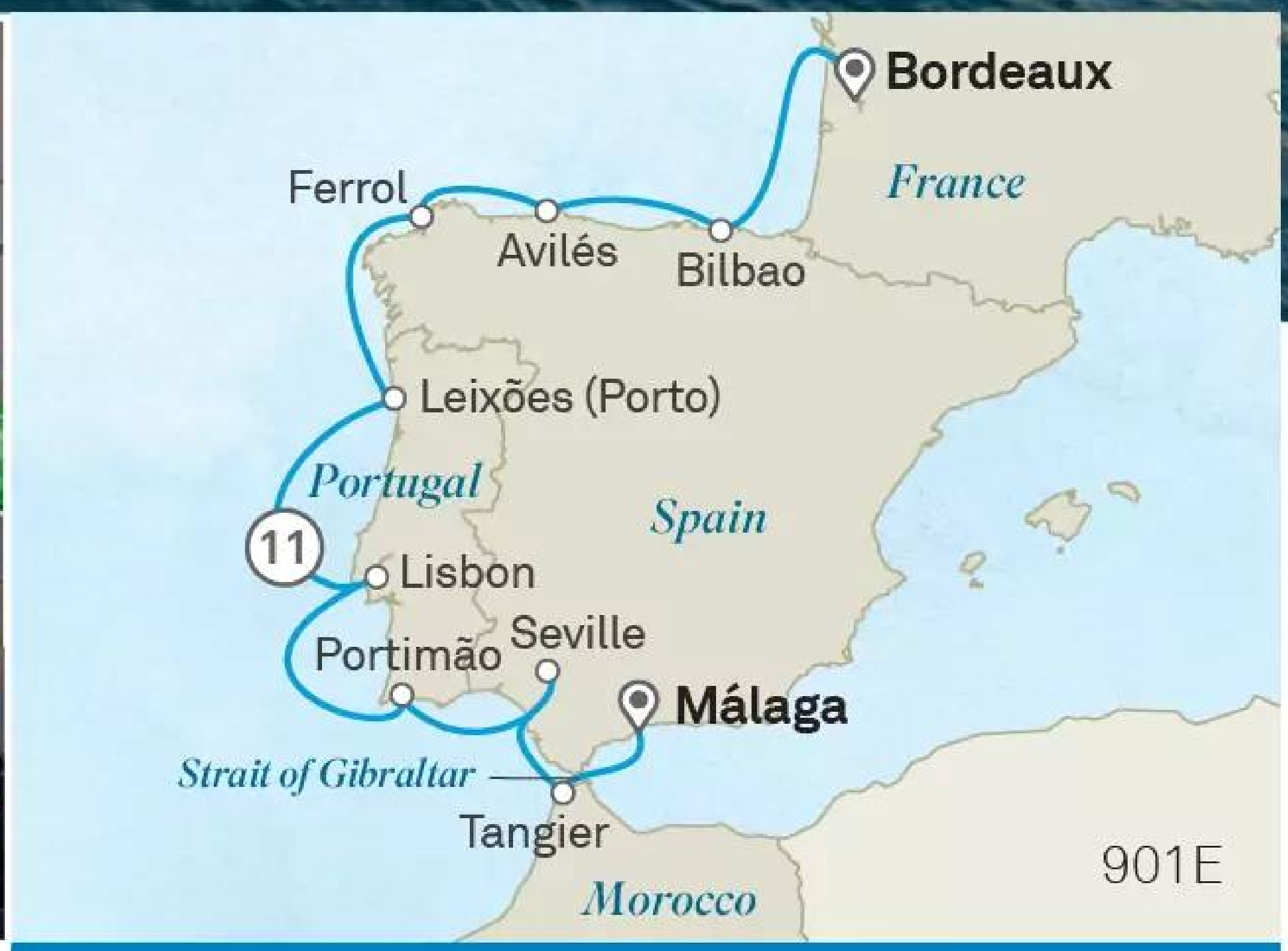

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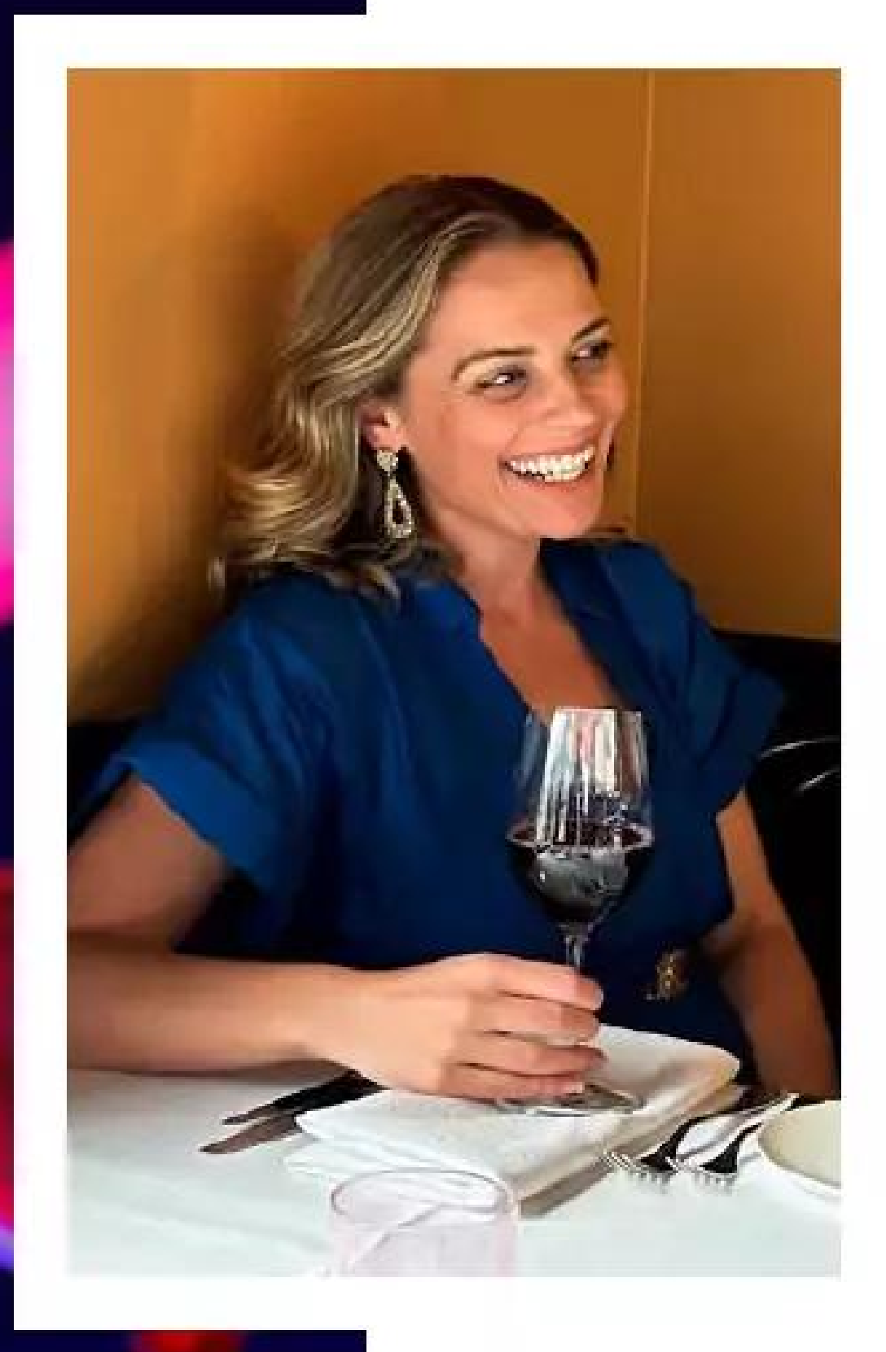

EDITOR'S LETTER

Walking into this month's cover shoot was like entering our very own Vivid installation. Pools of pink and purple light lit up our food studio, as we leaned into the neon energy of our After Dark special. Instantly, I was transported to another time and place, recalling the bright lights and good times of late nights past.

Speaking to Nigella Lawson this month about her upcoming Vivid dinner series, she made the point that in the northern hemisphere, they have the twinkling lights of Christmas to brighten the winter darkness. "It seems to me that Vivid is a wonderful answer to that," she says. "It lifts the spirits and is so beautiful."

In this issue, we hope to capture and share that same spirit; the fun that comes from exploring after the sun goes down and staying up too late. We look to the cities that set the standard when it comes to late night living – Berlin, New York, Madrid – calling on local experts to share their inside secrets on how to experience the best of them after hours.

And we ask some of Australia's most talented chefs to share their favourite midnight feasts – from Junda Khoo's roti pizza to Stephen Nairn's chocolate sundae with whisky-butterscotch sauce. If that's not worth staying up for, I'm not sure what is.

Joanna

CONTRIBUTORS

GEORGIE MEREDITH

NYC after dark, p120, words

A former *GT* staffer, Georgie Meredith, now calls New York home. "I moved here to follow my obsession with the city's dining scene, but I've fallen in love with so much more. It's fun, loud, weird, buzzing, and somehow makes you feel right at home." When she's not writing, you'll find her hunting down the city's best croissants, though she insists none will ever top Iggy's in Sydney.

CANDICE CHUNG

The unexpected solace of an all-night diner, p50, words

Candice Chung carved out a career writing about food in the media, before releasing her memoir, *Chinese Parents Don't Say I Love You*. The long form work explores how our eating lives can bring us together. "Can the dinner table help us to reveal ourselves to each other in a way that words can't?" she asks. It's a yes from us.

BENITO MARTIN

Late shift, p98, photography

An experienced food and lifestyle photographer, Benito Martin comes from a family of professional shutterbugs. Growing up in a fully-equipped family-run studio allowed him to develop a unique style. "My passion is lighting and the way it can transport you to any time or place," he says. In this issue, he flexes those skills with buzzy, neon vibes that are ideal for midnight feasting

PHOTOGRAPHY BENITO MARTIN (SUNDAE)

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Australia-wide restaurant openings
PAGE 16

Visiting a revitalised luxury lodge
PAGE 20

Hugh Allen's next big move in Melbourne
PAGE 22

Sydney's new feel-good restaurant
PAGE 24

News

Vipp Tunnel, Bruny Island Tasmania.

taste
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H Z-05798 13

Restaurant news

THE LATEST FROM CHEFS AND RESTAURANTS AROUND AUSTRALIA

A wine bar collaboration, an east coast group hitting the big state and a speciality udon spot are among this month's movers and shakers.

EDITED BY **JORDAN KRETCHMER**

SYDNEY

In Sydney's inner east, Jean-Paul El Tom of Baba's Place and Sixpenny's Daniel Puskas have joined forces to explore Hungarian food, taking over **Corner 75** in Randwick. The old-school institution has a new lease on life thanks to its new custodians, who are keeping the soul of the long-standing restaurant alive while adding a post-modern and slightly Australian spin. With all the heart of Baba's Place and the exacting finesse of Sixpenny, it heralds a welcome new standard to the neighbourhood's dining scene. Menu-wise you'll find a classic golden schnitzel; a complex and hearty gulyásleves (beef and potato soup); and a chicken broth with semolina dumplings, which could cure all ills with its comfort. Sides are a must, particularly the nokedli, a buttery, spiced pasta-like accompaniment. Meanwhiile, the wine list is a delightful education on Eastern European drops, set amid a memorabilia-laden dining room with a warm atmosphere that's big on nostalgic charm.

In Paddington, the crew from Porcine has officially taken over the menu for the P&V courtyard bar, which now gets its own name: **L'Avant Cave**. The team is well familiar with the set-up – they've been providing terrines for the downstairs bar for years – but this solidifies the relationship, with chef Nik Hill taking care of the menu, while Matt Fitzgerald and Harry Levy handle service. The new offering shares some of Porcine's DNA with more of a small-plate focus, largely inspired by their research trips. "The three of us

WORDS CORDELIA WILLIAMSON (CORNER 75). PHOTOGRAPHY MICHAEL NAUMOFF (CORNER 75).

Clockwise from right: Osteria Mucca's dining room; Bar Conte's White Negroni; and its wagyu tartare. Opposite: Corner 75's dining room.

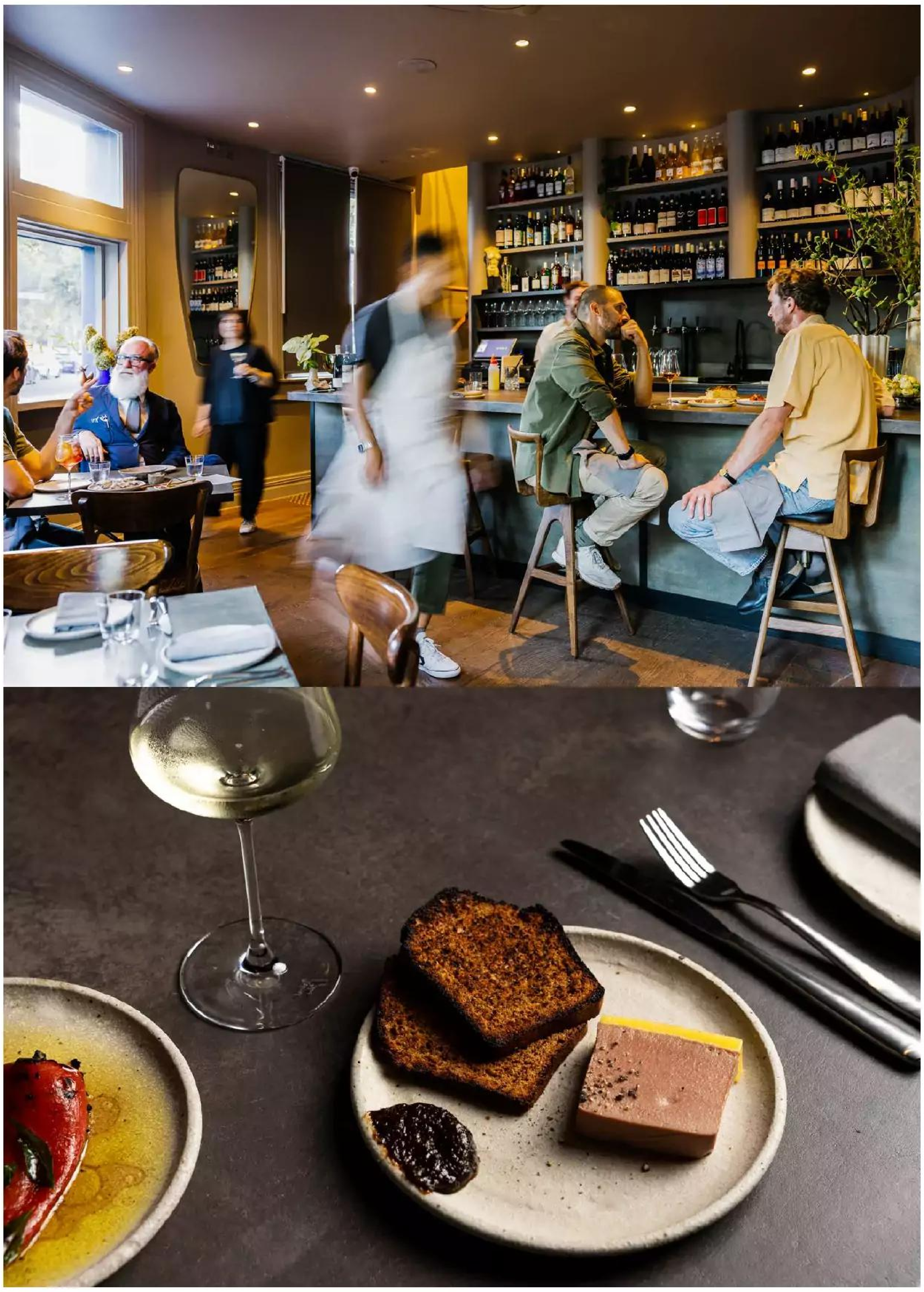
– myself, Matt and Harry – we try to get to France every year or two," says Hill. "We did a pop-up in Paris last year and spent a lot of time indulging heavily." At L'Avant Cave, Hill is looking forward to flexing his snack muscle with a mix of newly developed treats alongside adaptations of dishes that have appeared on the menu at Porcine, such as a pigeon Melba toast. "We used to serve this on the side with a whole roast pigeon. Now it goes perfectly downstairs in the wine bar as its own dish," says Hill. Punters will also find the likes of crumbed scallops with gribiche; oeufs mayonnaise with anchovies and capers; a croque-monsieur on toasted brioche; and garlic snails. L'Avant Cave continues to follow the P&V BYO format, with wine available to buy from the shop for $25 corkage, as well as by-the-glass options.

> Desserts are courtesy of Paisano's official sweet tooth, Lauren Eldridge, and are likely to feature dolce delights like fluffy ricotta sponge or sweet-wine custards.

In Newtown, **Osteria Mucca** is the the penultimate puzzle piece of Paisano and Daughters' delicious Australia Street precinct. Named to honour the building's butcher-shop past (mucca meaning "cow" in Italian), the 50-seater offers old-school trattoria charm. With Janina Allende (Pellegrino 2000 and Alberto's Lounge alum) in charge, Osteria Mucca's menu brings an "in with the old" philosophy to the plate, with old-world Italian techniques, nose-to-tail cooking and plenty of pasta at the fore. Think pigs' head sausage across the board, lemony prawn spaghetti lifted with bottarga; pappardelle paired with chicken liver and mushrooms; and spinach and ricotta ravioli swimming in short-rib ragù. Desserts are courtesy of Paisano's official sweet tooth, Lauren Eldridge, and are likely to feature dolce delights including fluffy ricotta sponge or sweet-wine custards.

In the city, **Bar Conte** has opened a second outpost following its Surry Hills debut. Bringing Negronis and Italian fare to the CBD's epicentre, owner Raffaele "Lello" Lombardi has spent the past two years living in Italy to garner inspiration. The spacious 160-seater takes up shop on Clarence Street, where you can expect white tablecloths and a more refined menu than the original venue. "We have the largest collection of Italian vermouth, amari (digestifs) and Italian gin ever seen in one venue," says Lello. This results in more than 40 different Negroni styles and variations, plus a food pairing menu for the lauded cocktail.

PHOTOGRAPHY HUGH O'BIREN (OSTERIA MUCCA).



Clockwise from top: inside wine bar Suze; and its chicken liver parfait with pain d'épice. Opposite, clockwise from top: kingfish ceviche with coconut, chilli and makrut lime at Light Years; Lola Paloma; culinary director Robbie Oijvall.

MELBOURNE

Fitzroy North has welcomed a new addition in the form of **Suze**, a wine bar with great pedigree. Owners and partners in life and business, Giulia Giorgetti (ex-Gimlet and Marion Wine Bar) and Steve Harry (ex-Honto, Gerard's, Cumulus Inc and Napier Quarter) met working in Brisbane wine bar Anise before relocating to Melbourne. The pair hope to build on the area's already strong hospitality offering with casual small plates and laid-back service. Wine-wise you'll find a succinct list of French, Italian and Australian drops, and there's also an emphasis on aperitifs, with cocktails reflecting this. Artisanal Victorian producers and growers are showcased on the menu, simply and elegantly. This might look like marinated peppers with curry leaf; ricotta, persimmon and pepperberry; and raw king fish with wasabina and salted coriander seeds to begin. The main event may include plates of chickpea agnolotti with nutmeg and Comté; spaghetti with king prawns, seaweed and Sherry; or a hearty dry aged pork cutlet with fermented plum.

South Yarra has welcomed **Como Lane**, a quaint new café from Melbourne restaurant veteran Scott Pickett (Matilda, Estelle, Longrain, Chancery Lane and Smith St Bistrot). Housed within the pretty grounds of the historic Como House and Garden, the sunny, Euro-leaning spot brings a romantic Parisian edge to the well-heeled suburb's dining scene. A green-tiled counter greets guests as they enter the former garden shed, while seating sprawls across indoor and alfresco dining areas, both with garden-party charm galore. Think pistachio-and-beige-hued rattan chairs, timber tables and lush garden surroundings. On the food front, Como Lane is the group's first full-service café, so you can stop by for a takeaway coffee and pastry or settle in for fluffy buttermilk pancakes with whipped crème fraîche for breakfast; or enjoy a lunch of market fish or golden chicken schnitzel with celeriac.

The team behind South Yarra's Yakikami have debuted **Yamamoto Udon** in the CBD. Specialising in the art of udon, the casual spot handcrafts two types: sanuki udon (springy thick rope-like noodles) and himokawa udon (known for its wide ribbon-like format). Just 70 servings of each are handmade daily, offered in 18 different styles from

WORDS CORDELIA WILLIAMSON (COMO LANE).

hot or cold dipping udon; to a modern carbonara-inspired iteration. You can also add on agedashi tofu, crisp tempura, onsen eggs or pork chashu to round out your meal. Digital ordering via iPads makes it a fast lunch spot; and its Japanese minimalist design includes warming timber accents and lacquerware serving vessels, making for a calm oasis in the middle of bustling Bourke Street.

BRISBANE

James Street's late-night scene has a sultry new player, with the opening of **Penelope**. Making a slinky new addition to the Coats Group restaurant portfolio (Maya and Il Molo), the semi-subterranean bistro and supper club is shaping up as a 1920s speakeasy meets jazz club with a food focus. Helmed by head chef Evan White, the Euro-inspired menu will deliver classics from steak frites au poivre to duck parfait with sour cherry and toast; and chicken thigh cotoletta with wild garlic and potato salad.

PERTH

The east coast-based team behind **Light Years** is headed west, with plans to replicate its success in Perth. Building upon a string of venues located up the NSW and Queensland coast, including Byron Bay, Noosa, Newcastle and Burleigh Heads, the pan-Asian diner will open in the historic Gordon Stephenson House, smack-bang in the heart of the CBD at the 140 William Street precinct. Culinary director Robbie Oijvall has designed a menu that plays off Light Years hits like kingfish ceviche with coconut and makrut lime; crisp master stock braised pork belly; and bitey, sweet miso corn ribs. The Perth outpost will boast a more robust dumpling section, including ginger and shallot lobster dumplings; and lemongrass pork siu mai. There will also be steak tartare seasoned with spicy gochujang, pickled pear and umami cream; and lobster noodles with an aromatic laksa bisque. WA vintners take a starring role on the wine list with Logan Bendeich overseeing the selection; and zesty cocktails that play with tropical ingredients will be shaken up, all set to brighten up the lives of city lunchers and dinner dates alike. Studio Plenty and Sarah Ellison have taken care of the interiors, custom designing furniture and lighting for a sophisticated yet welcoming vibe that nods to the building's heritage bones.

The Perth outpost will boast a more robust dumpling section, including ginger and shallot lobster dumplings; and lemongrass pork siu mai.

WORDS ALEXANDRA HARRIS (PENELOPE).

HEAVENLY HUKA

New Zealand's original luxury lodge on the pristine Waikato River is more dazzling than ever after a $22.6 million refurbishment.

WORDS MICHAEL HARRY (HUKA LODGE) PHOTOGRAPHY GEORGE APOSTOLIDIS (HUKA LODGE).

SIGNING THE OVERSIZED GUESTBOOK AT HUKA LODGE means joining some illustrious company, not least of all Queen Elizabeth II, whose portrait sits in a frame on the welcome table. New Zealand's most famous lodge was a favourite of the late monarch, and she visited four times throughout her life.

The storied property sits on the banks of the Waikato River near Lake Taupō, a three hour drive south of Auckland (but faster in a chopper, the preferred mode of transport for many guests). It's a destination for royalty, rockstars, tech billionaires and *Succession*-style family meetings.

Huka reopened in March 2025 after a 10-month, $22.6 million renovation driven by owners Baillie Lodges (of Southern Ocean Lodge fame). The 100-year-old former fishing camp has retained its classic style and communal vibe but now gleams with contemporary polish. The most substantial new addition is to the main dining and lounge areas, with an expansive terrace offering sweeping views of the park-like gardens and the rushing river which flanks the property. The colour of the water is almost surreal – vivid emerald green and clear enough to spot the rainbow trout that spawned the lodge's original reputation as a fly-fishing mecca.

The interior designer behind the 1984 renovation that put the lodge on the global luxury hotel circuit, Virginia Fisher, returned to the project 40 years later. The result is a Kiwi take on a romantic aristocratic lodge decked out in Burberry-style tartans, autumnal red drapes, lush green sofas, gilt-framed oil paintings, double-sided fireplaces, and quirky curios throughout.

A zen wellness retreat has been built among the trees, with treatment rooms, a hot and cold plunge area, and a compact gym seemingly lifted from a celebrity mansion.

The 20 cabin-like suites linked by verdant stone pathways have also been given a makeover, with four-poster beds, heavenly linen, cosy bathrooms and a generous minibar (all included) stocked with New Zealand wines and snacks. There are two private "cottages" for larger groups complete with kitchens, spacious living quarters and horizon pools for the ultimate getaway.

There are a few rules: no children under 10, no televisions in the rooms, and no room service. Meals must be taken in the main lodge, with each stay including one "signature private dining" offering. These intimate dinners are held at one of the property's many charming nooks, such as the Queen's library (her favourite spot to eat), the 4500-bottle stone cellar, or the hedged orchard. Each is straight out of a storybook – or perhaps the next season of *The White Lotus*.

Lavish food and drink is included on a rotating menu so guests don't get bored. A four-course dinner might be a bright ceviche of snapper, or a saddle of "Bill's lamb" (sourced from a local farmer) with cheffy foams and gels, finished with cheese and petits fours. À la carte breakfast and lunch options are casual and comforting, from scrambled eggs and smoked salmon to Caesar salad.

Huka – the Māori word for "foam" named for the spectacular waterfall a few hundred metres downstream – is both calm and exhilarating, simple yet indulgent. The down-to-earth staff can arrange outdoorsy activities such as hiking, biking, and boating, but it's equally a place to unwind by the fire with a stiff whisky. Once visited, never forgotten, Huka Lodge is ready for another 100 years welcoming rockstars and royalty.

From $2900 per suite. hukalodge.com

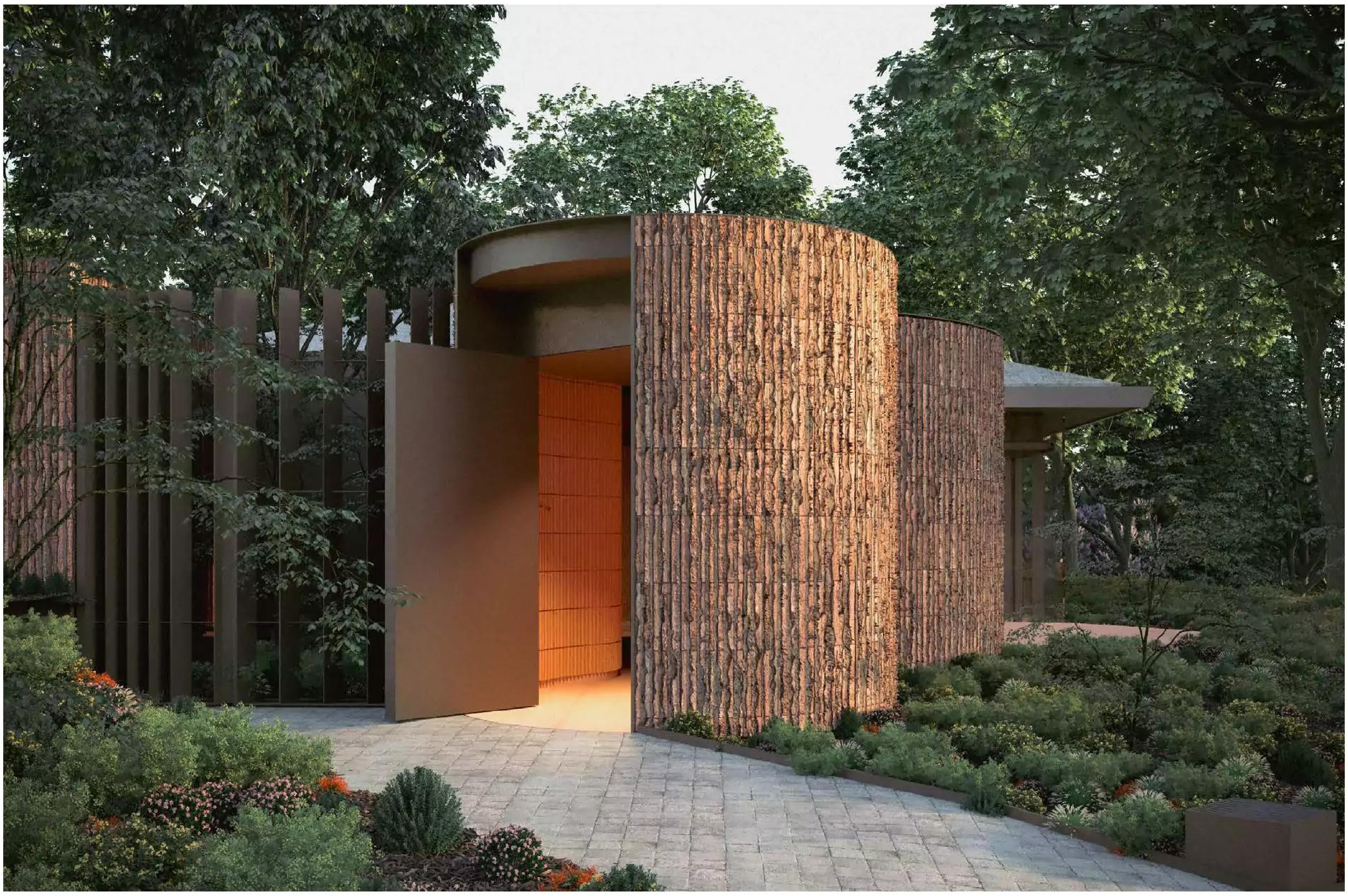
WORDS ALEXANDRA HARRIS (THE STYLE VAULT).

THE STYLE VAULT

INVESTMENT ERA

"I DIDN'T REINVENT CLOTHING, I REINVENTED THE edit," was creative director Jonathan Anderson's mission statement at Loewe. From propelling the bucket silhouette into the It-bag stratosphere to recasting the anthurium as a high fashion icon, Anderson's surrealist insignia and craftsmanship has captured the attention of the coolest tastemakers. And while Anderson's tenure at Loewe came to an end in March, his prestige status and luxury legacy remains. If an Anderson investment piece is top of your wishlist this season, our pick is the Hammock bag. From Loewe's Spring/Summer 2016 collection, this compact version is crafted in classic black calfskin leather and palladium, with herringbone cotton canvas lining. Size doesn't compromise capacity, however, with flexible fold in-and-out sides making this the ideal plane-to-bar travel accessory for the jet set.

$4550, loewe.com



Above: a render of the Yiaga entrance.

COMING SOON: YIAGA

Vue de Monde's Hugh Allen is set to open Yiaga in Melbourne's Fitzroy Gardens

VUE DE MONDE'S TRAIL-BLAZING CHEF HUGH ALLEN WILL open a new conceptual restaurant in Melbourne's Fitzroy Gardens in spring. Named Yiaga, its focus will be a multi-course experience showcasing rare ingredients in a custom-built dining room, set amongst the gardens.

"I came across the dilapidated space when I was going on one of my five-kilometre walks during Covid," Allen tells *Gourmet Traveller*. "I was always on the lookout for the site for my first restaurant, and it was perfect."

With more than 100 years of hospitality heritage, the site has had various incarnations. For its next chapter, renowned Australian architect John Wardle has been enlisted to bring Yiaga's vision to life. "This little building could exist nowhere else," says Wardle. "It will be so specific not only to the city of Melbourne, but to its place in the remarkable historical park."

Built using primarily local materials Yiaga will have a strong focus on place. This carries through to the eating experience, with the kitchen and dining room sharing the same space. "We want to design the kitchen so it's as much a part of the park as possible," says Allen, who was named *GT*'s Chef of the Year in 2023.

The menu, currently deep in the development stage, is set to change seasonally, shining a spotlight on left-of-centre ingredients. "We want guests to have that sense of discovery, and for it to be an exciting opportunity to try foods they maybe haven't eaten before."

This may look like lesser-known vegetables or hand-caught seafood. "Perhaps sea urchin from the Victorian coast," he continues. "We're working on an aged kangaroo chop – so aging a kangaroo rib, essentially in beef fat, and cooking out slowly over eucalyptus. These are all just tests at the moment, but we definitely want people to be discovering things for the first time."

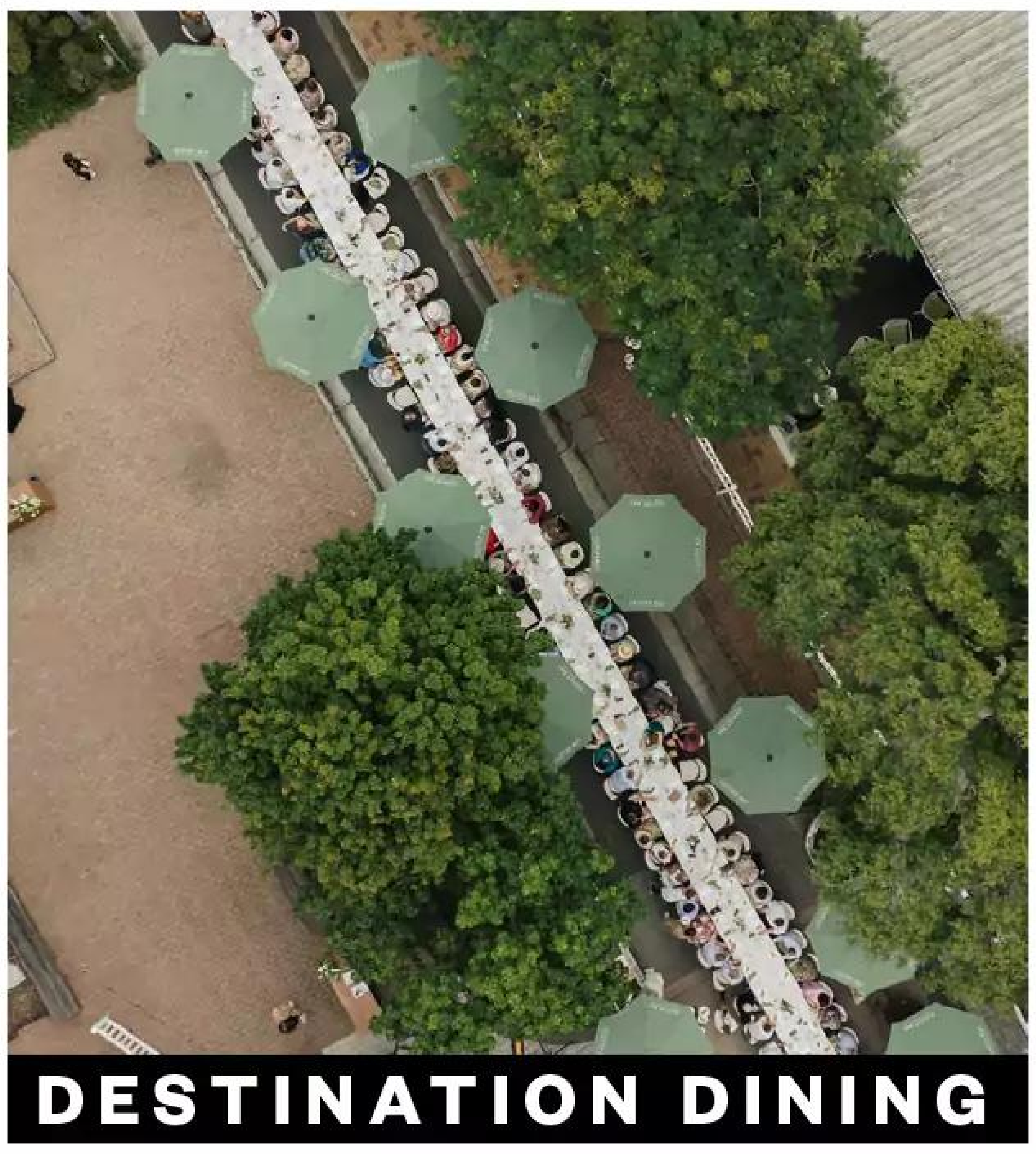
Crucially, this new project won't mean Allen stepping away from his executive chef role at Vue de Monde. Both businesses will run separately, each with its own team.

Encompassing a multitude of experiences, accolades and television appearances, Allen's career started at 16 when he became an apprentice at Rockpool, and also includes three years at the high-pressure Noma (including its Sydney and Mexican pop-ups). Both lauded tenures are likely to inform his work at Yiaga.

With the slated spring launch still months away, it's set to be one of 2025's most exciting openings, and Allen is just as jazzed. "We're not even open yet but it's already turning out better than I could have hoped."

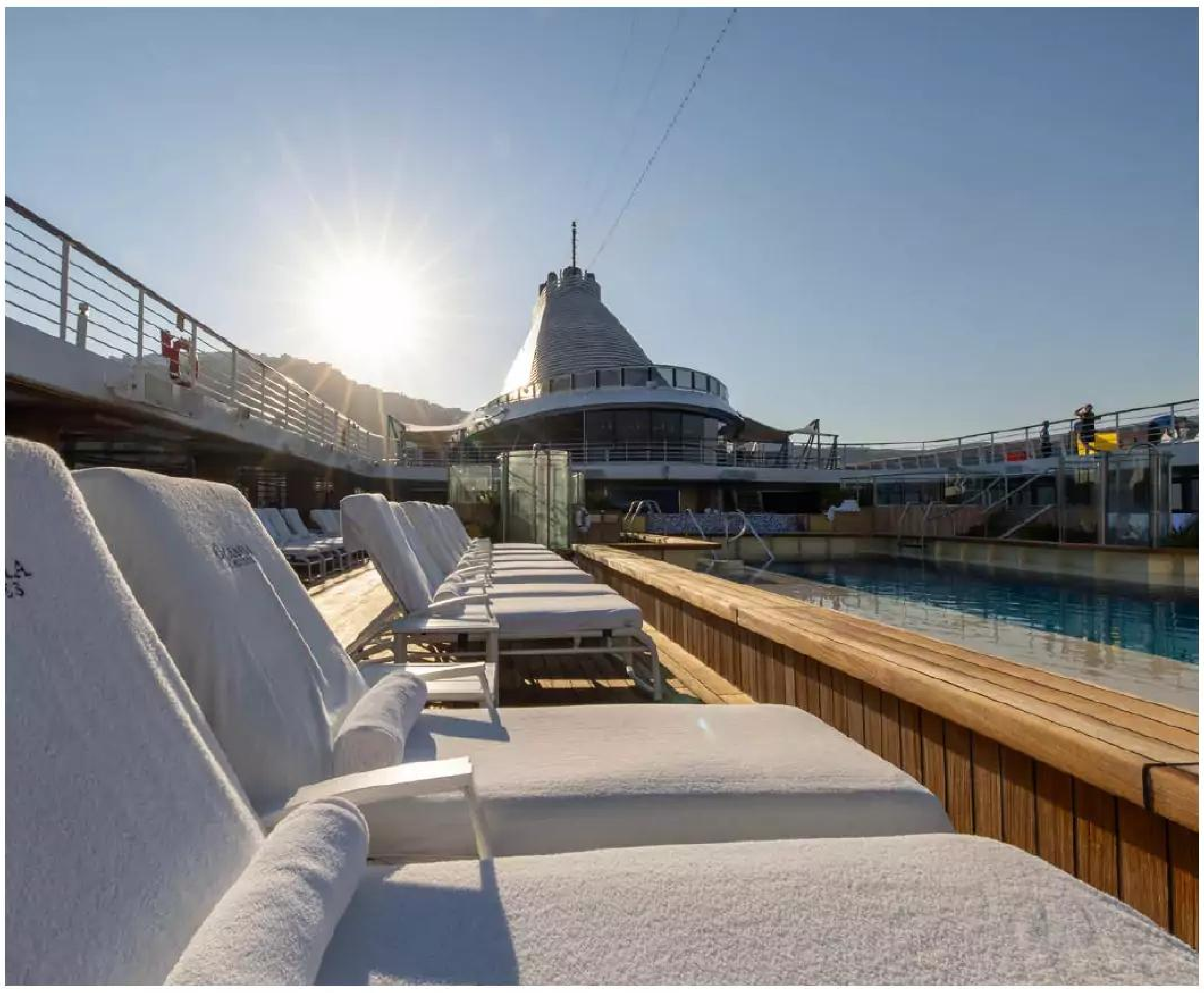
Cobram Estate
LIMITED RELEASE 2025
FIRST HARVEST
EXTRA VIRGIN OLIVE OIL
COLD PRESSED · EARLY HARVEST
500mL

Cobram Estate's annual limited release captures the first olive harvest of each year with this special bottling. The ripe, bright and savoury olive flavour is robust making the chartreuse green oil the perfect finishing flourish for dishes. *$70, cobramestate.com.au*



DESTINATION DINING

Noosa Eat & Drink Festival is returning this year, inviting chefs to recreate some of their most acclaimed dishes in the subtropical holiday haven. Highlights include a seaside seafood collaboration between Essence Peregian and Rick Shores; a guest appearance by Matt Stone at Theo's Social Club; and an East Meets West Long Lunch by Louis Tikaram. These are set among a program of 30 one-off dining experiences including masterclasses, beachfront long lunches and the effervescent Festival Village hub. *May 29 to June 1, noosaeatdrink.com.au*



SAIL AWAY

Oceania Cruises' *Riviera* is setting sail for its first-ever Australia and New Zealand season, offering immersive itineraries with a gourmet focus. From Sydney to Dunedin, guests can explore vibrant markets, truffle farms and seafood-rich waters through chef-led Culinary Discovery Tours. With itineraries from 14 to 35 days, Riviera blends luxury with epicurean adventures. There's also a state-of-the-art onboard cooking school for hands-on learning. *oceaniacruises.com*

↘

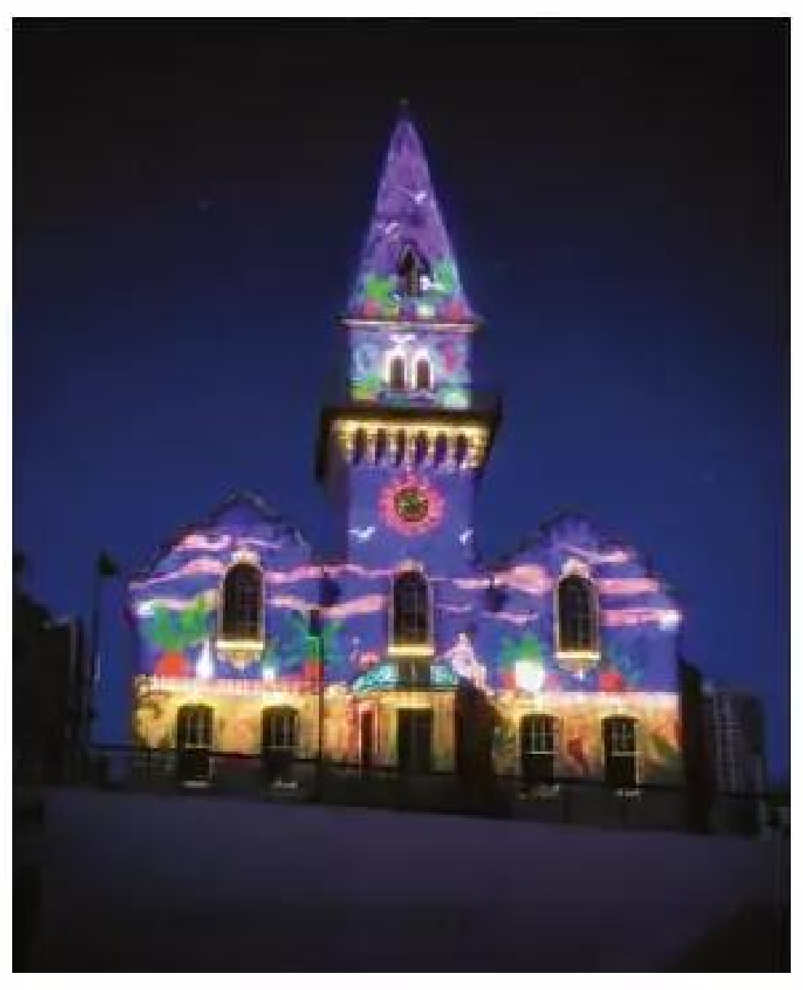
THREE TO TRY

Art and design festivals

Cooler weather sees Australia light up with culture and art

Dark Mofo

Tasmania's midwinter solstice festival is back in June. Returning to its full program after a short hiatus, event highlights will include the Winter Feast, Night Mass and Nude Solstice Swim. *June 5-15 & 21, darkmofo.net.au*



Vivid

Sydney's multi-artform festival of food, light and culture returns in 2025. Nigella Lawson headlines, while other must-try events include the Vivid Fire Kitchen and Chef Series. *May 23 to June 14, vividsydney.com*

Melbourne Design Week

Discover the intersection of innovation and design this 11-day festival. Expect a showcase of local and international designers, with exhibitions and creative tours. *May 15-25, designweek. melbourne*

WORDS ALEXANDRA HARRIS (THREE TO TRY).

KOLKATA SOCIAL

Above: Plate It Forward's founder and CEO Shaun Christie-David and chef Ahana Dutt; and a spread at Kolkata Social.

WELCOME KOLKATA SOCIAL

The new restaurant provides meals for those facing food insecurity with every set menu.

AHANA DUTT HAS FOUND A NEW FEEL-GOOD MISSION, heading up Plate It Forward's latest venue, Kolkata Social in Newtown. After showcasing her talents as head chef at Firedoor and most recently at Potts Point's now-shuttered Raja, Dutt has devised a menu inspired by her family's traditional Bengali recipes.

This will be the fourth venue for the Plate It Forward Hospitality group, which creates social enterprising, purpose-driven restaurants, like Kabul Social. At Kolkata Social, every set menu purchased will result in the donation of two meals, one in Sydney and one in India.

Along with family recipes, Dutt has designed the menu to draw upon her homeland's tradition of simply coming together to hang out. "The Bengali word for it is adda," Dutt tells *Gourmet Traveller*. "The inspiration for the venue was this, and all the cafés and small restaurants in Kolkata that people come to for a coffee or a beer, and just to sit down and have a conversation." To this end, the menu is comprised of both smaller bites and hearty mains, designed to be shared across the table.

Highlights include moong dal er boram, listed on the menu with the advice, "think falafels, but Indian". Dutt adds some further explanation: "When you do grocery shopping in Kolkata, there are open-air markets. Vendors have these massive woks frying tiny fritters, with cumin seeds, green chilli and a little onion. They are so hot, crisp and fresh."

Another star of the menu is the goat kosha, and a favourite of Dutt's mother (who, incidentally, features in a large mural). "One of the best things I did after I finished up at Raja, was I went and visited Jo and Craig Stewart from The Gourmet Goat Lady. They really care about their animals," says Dutt. The curry uses this goat, which is slow-cooked. "When my mum was here I got her to try some and she was like, 'That's some of the best goat I've ever had,' which is really saying something." Alongside the mains, there's also pickles and chutneys, basmati rice and roomali roti.

Plate It Forward's CEO Shaun Christie-David is understandably excited by the opening. He originally engaged Dutt as a consultant before stumbling upon the King Street venue, and realising it would be the perfect fit for her. "It is an honour to have Ahana continue the values that Plate it Forward stands for – to create equal opportunity around the table," says Christie-David. "Her ethos of patience, kindness, and the deep training she extends to our team of migrant women has been a joy to watch." *plateitforward.org.au*

PHOTOGRAPHY SERHAT KARAKAS.

From the foodie haven that is Penang to the tranquil beaches of Langkawi, Malaysia is a destination rich in culture and cuisine. With Malaysia Airlines' bonus side trip offer, travellers can explore an additional city when they book a flight at no extra cost, choosing from seven destinations. Two cities, one fare, more of Malaysia is waiting to be discovered. *malaysianairlines.com/au*

MARKET VALUE

A new food hub has opened in Sydney's historic Paddy's Markets after a $20-million facelift. Entering its new era as Hay St Market at Paddy's, the refreshed precinct spans a massive 3000 square metres. Many Sydneysiders hold a soft spot for Paddy's Markets, which originally opened in 1834 as a general market and evolved to become an amalgamation of fresh produce and snacks to knick-knacks and knock-offs. For years, its identity was firm in its varied offering but now it's bringing a singular food focus to the fore, with Hay St Market aiming to become Sydney's central (and affordable) food hub. Operating from early to late daily, the new food precinct houses 48 stalls offering more than 25 cuisines. *haystmarket.com.au*

DISHES AND DESTINATIONS

The *Gourmet Traveller* team share where they've been and what they're eating.

Tedesca Osteria, Red Hill, Vic
Wafer thin slices of apples cooked in caramel, then layered and pressed in the form of a warm and sweet terrine is the grand finale in Brigitte Hafner's magical five-course menu set over four relaxed (but very special) hours. A gently spiced gingerbread crumble and spiced mascarpone ice-cream are its perfect companions. With its sharp focus on produce grown mere steps from the dining room, this dish exemplifies why this osteria is one of the best in Australia. *Maxwell Adey, senior food editor*

Watego Beach, NSW
There's something about this idyllic Byron Bay beach that eases you into a hypnotic holiday rhythm. Pandanus palms swaying in a salty sea breeze, and surfers darting in and out of waves with wild grins – it's a stellar vignette of classic Aussie beach life. *Cordelia Williamson, digital editor*

Porcine, Sydney, NSW
Four years after Porcine first lit up Oxford Street, Nik Hill's finessed cooking continues to delight through every season. Such as this trevally tartare with chopped egg and horseradish, inspired by Thomas Keller's Bouchon Bistro. C'est magnifique. *Joanna Hunkin, editor*

WORDS CHARLOTTE WISHART (TO MARKET); PHOTOGRAPHY ESTEBAN LA TESSA (LUKE NGUYEN).

ON THE PASS

TROY SPENCER

BRASSERIE 1930, NSW

Stepping into a new head chef role at Capella's Brasserie 1930, Spencer brings a new spin to hotel dining in the Sydney CBD.

How did you get into cooking? I became very interested in cooking in my late teens. The structure, discipline and genuine care that I saw in senior chefs above me was the main reason I became a cook. For the most part at school, I gravitated to art and I felt it was the most natural progression into a career that's been good to me for more than 20 years.

How have you changed up the menu at Brasserie 1930? Together with Brent Savage and Aiden Stevens, we decided to lean into Australian natives and use them respectfully on a few new dishes that made the menu just recently.

What are some of your favourite dishes? I'd have to say the Murray cod with smoked clam butter and paperbark oil. And the custard tart with wattleseed and candied sunrise lime. They both showcase the subtleties of how we're using native ingredients on our current menu.

Now you're working in the CBD, where do you like to grab lunch nearby? I really enjoy the pithivier of caramelised pork, shiitake mushrooms and chicken gravy from Lode pies in Circular Quay.

What do you love the most about being a chef? Meeting new people, training the younger generation of cooks and forging long-lasting relationships within a small community of chefs.

capellahotels.com

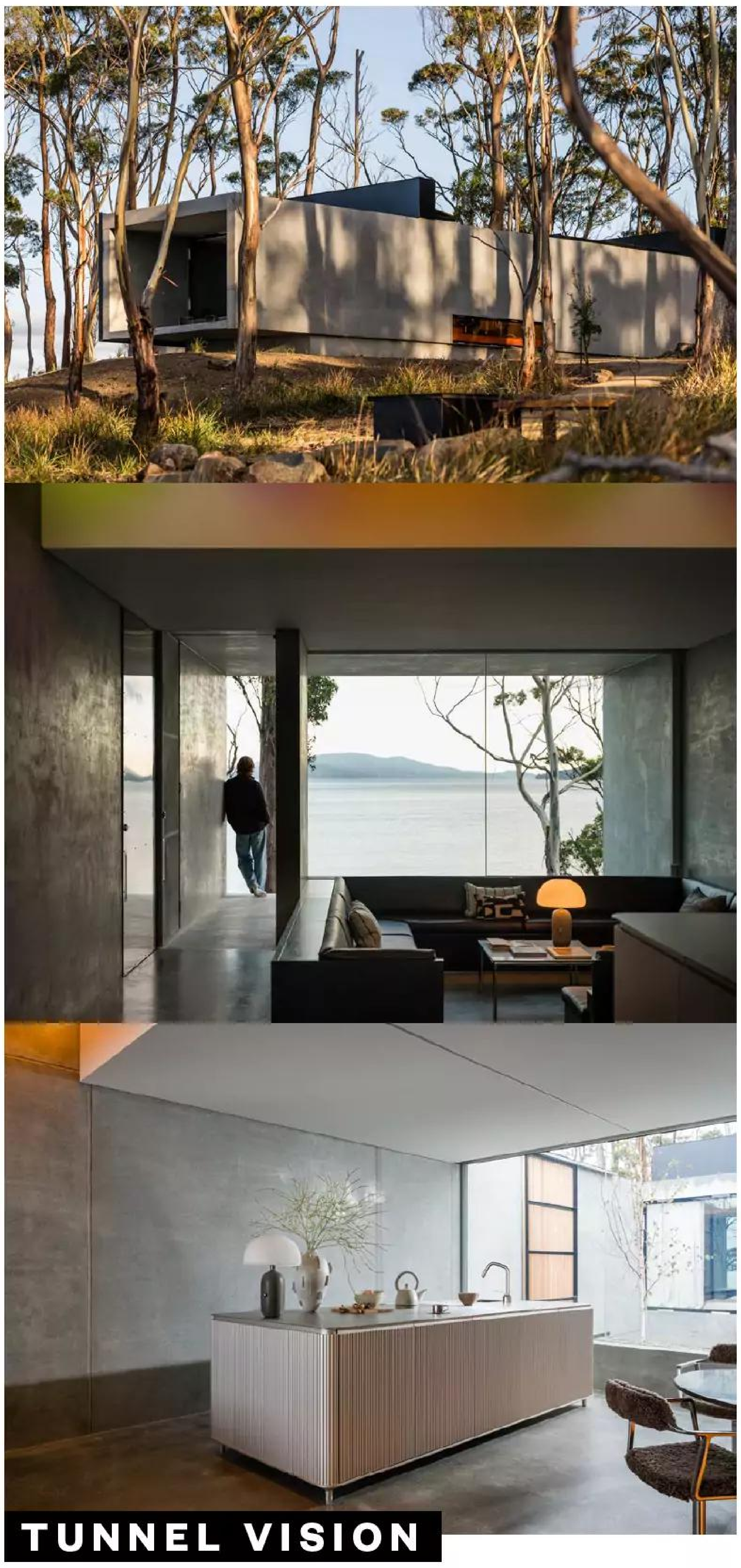
WHAT GT LOVES THIS MONTH

Matt Moran My Perfect Stock
Chef Matt Moran takes his years of kitchen secrets and packages them to make life easier – and more flavourful – for home cooks.
$5.90, coles.com.au

Ole Henriksen Après Skin Multi-Use Rich Rescue Crème
Keep skin hydrated as we head into cooler weather with this unctious moisturiser, perfect for long-haul travels.
$65, sephora.com.au

Nimble Me Time sets
Travel in style without compromising on comfort with this light knitwear range from Nimble. Available in four chic shades, it's the perfect travel accessory.
nimbleactivewear.com

Fazeek interior spray
Melbourne-born lifestyle brand Fazeek has launched a range of signature home scents designed to elevate any space. Our pick is the teak and neroli number with notes of fig leaf.
fazeek.com.au



TUNNEL VISION

A SLICE OF DANISH DESIGN HAS LANDED ON Tasmania's Bruny Island, with Danish studio Vipp taking to the rugged Australian isle. The brand's newest guesthouse merges architecturally daring design and sustainable building practices with a cantilevered dwelling that is both at one with its natural surroundings yet bold in its form. Beauty and brutalism are in balance with the quarters designed by Hobart-based studio, Room11, filled with furniture pieces by Vipp and outdoor sculptures by Danish artist Lin Utzon. The secluded stay is open to the public to book exclusively and sleeps two, and includes a fully furnished kitchen and study. Dubbed the Vipp Tunnel, it joins the brand's other residences in unique destinations including Todos Santos in Mexico, Puglia in Italy and Lake Immeln in southern Sweden. *vipp.com/en*

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GLOBAL CROMOVA 18 Stainless Steel G-2 YOSHIKIN Japan
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globalknives.com.au

Kylie Kwong celebrates the individuals helping to grow a stronger community. This month, we speak to food writer, author and television presenter Nigella Lawson ahead of her return to Australia.

Nigella Lawson

Inspiring communities globally with her humility, humanity and generosity of spirit, Nigella Lawson is a remarkable role model. Nigella embodies awareness and authenticity, and here in Australia, we are fortunate to have experienced her engaging presence and wisdom through her regular visits and appreciation for local eateries.

Kylie Kwong

WORDS JOANNA HUNKIN (MAIN) & KYLIE KWONG (INTRO). PHOTOGRAPHY MARK POKORNY (KYLIE KWONG) & CARSTEN WINDHORST (LAWSON).

+

For more of Nigella's favourite places to eat in Australia, see *gourmettraveller.com.au*

NIGELLA LAWSON HAS LOST COUNT OF how many times she's been to Australia. She tries to come every year. But she can recall precisely what first sparked her infatuation with our sunburnt country.

"It must have been in the '90s, there were these really fantastic Australian food magazines," she recalls. We quickly establish that, yes, *Gourmet Traveller* was indeed one of these titles.

"There were various magazines, which really opened my eyes to Australian food, and I became captivated by this approach, which seemed to combine so many different cultures."

She was drawn, she says, not only to the food writing and recipes but to the design and photography as well. It was here that she first came across the work of Australian photographer Petrina Tinslay, who would go on to become a long-time collaborator, photographing several of her bestselling cookbooks.

"It just ignited something in me and I always thought, 'I've got to go, I've got to go'."

At the time, Lawson's children were young and the prospect of flying to the other side of the world wasn't practical. Instead, Australia began to occupy a dream space for her.

"I would always think of it. Later on, when I could go, it was everything I wanted it to be, but more really. When you live in London, your view is always quite short, because there's a lot of houses, there's a lot of everything. I find the big sky of Australia seems to open more space within me. I'm a fidgety, fizzy person. I don't ever really relax, but I do there."

More than two decades later, her trips to Australia have become a sort of annual pilgrimage, where Lawson returns to her favourite spots and seeks out new ones, enthusiastically sharing her delight with followers on social media.

"Talent and joy and pleasure should always be shared. If we were sitting around a table eating, I would be putting things in your mouth, saying: 'You've got to try this!' So my posts are a bit like that. I cannot be enthusiastic about something and keep it to myself."

Lawson says her posts aren't generous but rather about gratitude, before diving into a list of her most treasured dining spots that could rival *GT*'s *Annual Restaurant Guide*. "What I think Australia does terribly well is really exquisite food in a very informal, relaxed setting. It's a kind of acute culinary intelligence; incredible produce, married with attention to detail, while feeling laid-back. I like that combination – informal in attitude but really precise in execution."

> "I think that talent and joy and pleasure should always be shared ... I cannot be enthusiastic about something and keep it to myself."

She cites Mat Lindsay's cooking at Ester as a prime example. On a recent visit, her server Ollie insisted she try the chicken fat oysters. Lawson, who prefers her oysters raw, wasn't keen but he insisted. "Oh, my God, he was so right. They are extraordinary! I can't explain it to other people, because it sounds improbable, and yet it really works. And to have that sort of palate – he's exceptional."

Also high on her handwritten, must-visit list are Baba's Place, King Clarence, Cafe Paci and Saint Peter. As for when Lawson herself is behind the stove, her style, she explains, is home cooking. And when it comes to her dinner series at Vivid Sydney in June, the experience will be firmly rooted in her signature style of relaxed entertaining, "somewhere between cosy and elegant".

"I want to celebrate the Australian style, and the fantastic produce that Australia has. For me, it's a voyage of discovery and a delicious wallow in these wonderful ingredients." ●

nigella.com

Australian Amaro

The traditional Italian bitter, recast using Australian botanicals.

Maidenii Roselle Bitter
This wine-based amaro is leading the homegrown charge, with base notes of native roselle evened out by strawberry gum, Tasmanian pepperberry and salt bush. The best way to drink it? As a pre-dinner aperitif with a shot of soda water, or get fancy with a Negroni.
$55 for 750ml, maidenii.com.au

Saison Aperitifs Artichoke Vin Amaro
Chef Dave Verheul (Embla) is behind this classic amaro. Historically, amaro was made from globe artichokes throughout Europe. For Verheul's amaro, artichoke trim is brought into balance with cascara, lavender and Meyer lemon. He recommends sipping it with a block of ice and an orange wedge.
$75 for 700ml, saisonaperitifs.com

Økar Bitter Aperitivo
Distilled in the Adelaide Hills, this amaro leans into the one traditional setback of Australian botanicals – bitterness. Layered with notes of riberries, native plum and strawberry eucalyptus for sweetness, this wine-based version is aromatic and slightly lower in alcohol. It also makes the ideal base for tropical cocktails.
$55 for 700ml, applewooddistillery.com.au

Imbroglio Amaro by Poor Toms
Drink this neat as a digestif after dinner or on a balcony beforehand as a Spritz topped with dry prosecco. This amaro takes its lasting flavour from 25 herbs and fruits, where notes of bright hibiscus and Seville orange are rounded out by marshmallow root, coriander seed and strawberry gum leaf.
$47 for 500ml, poortoms.com

MAiDENii
ROSELLE
SAISON APERITIFS
ARTICHOKE VIN AMARO
ØKAR
BITTER
Imbroglio
BY
POOR TOMS

WORDS ALEXANDRA HARRIS. PHOTOGRAPHY KRISTINA SOLJO. STYLING MAXWELL ADEY.

At Agnes in Brisbane, PorkStar Ryan Carlson is redefining fire-driven cooking with pork. Aged, brined, smoked or grilled, Ryan believes there are no limits. Ryan is creating pork perfection.

"Cooking over fire - it's such a primitive and primordial thing, Pork and wood fire work hand in hand. It's a match made in heaven."

Ryan Carlson

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porkstar.com.au

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Parisian exuberance in Prahran
PAGE 34

A taste of Latin America in the Gold Coast
PAGE 37

A new era for Perth's Wines of While
PAGE 38

The return of Golden Century
PAGE 40

Review

Above: King crab roe with braised noodles at Golden Century.

From left: chicken toasted sandwich points with cornichons and Tabasco; the theatrical interiors. Opposite: oysters in Champagne mignonette and marinated olives at La Galerie bar.

MELBOURNE/NAARM

Gigi

Prahran welcomes an enthusiastically theatrical Parisian-themed companion bar to a French favourite, writes **MICHAEL HARDEN.**

ANYONE FAMILIAR WITH THE work of restaurateur Jason M Jones and his designer partner Brahman Perera won't be shocked that their latest venture, a Parisian-themed bar called Gigi, is an exuberantly decorated affair.

Located upstairs in a building opposite their exuberantly decorated French restaurant Entrecôte, Gigi is an explosion of ruched curtains, antique chandeliers and shaded sconce lighting, velvet upholstery and hand-painted walls by artist-designer Melissa Macfarlane (and also co-owner of Kyneton's Botanik). Away from the main, street-facing salon, there's a tiny, moodily lit "galerie" space slathered in paintings and a charming outdoor terrace. Altogether it's a witty, campy call to indulgent good times.

Given that Gigi is a late-opening companion bar to Entrecôte, the food side of the equation is firmly set to snacks. Some, like a warm baguette with French butter, the cheese selection and desserts like chocolate mousse are in classic French mode but much of the menu has a distinct French-Aussie accent.

Heftier offerings include a compact but immensely satisfying cheeseburger, the big-flavoured, nicely textured patty displaying great chemistry with Emmental cheese, pickles and Entrecôte's signature herb butter. There are also sausage rolls with admirably flaky pastry surrounding the wine-forward Bourguignonne-channelling meat and applause-worthy toasted chicken sandwiches generous with mayo, tarragon and chives, delivered with tiny bottles of Tabasco.

Oysters arrive pre-dressed in a powerful Champagne mignonette that tends to overwhelm their flavour and a "prawn cocktailette" with a Marie-Rose mousseline is probably trickier than it needs to be but otherwise the food is pleasurably tasty and comforting.

Cocktails are French-accented and skilfully made (thumbs up to the signature gin and elderflower Gigi and the chilled Martini) and the thoughtful wine list, with its generous by-the-glass offer, also leans French, though it contains excellent supporting roles from Australia, America and the rest of Europe. The robust Champagne collection is noteworthy and includes great examples of grower Champagne and the output of big name houses.

At a time when companion bars are having a moment in Melbourne (Bar Olo, Apollo Inn, Le Splendide, Auterra) Gigi's arrival is well-timed. Even better, the immersive experience offered by the over-the-top décor offers a welcome chance to make a full escape from the real world, something that's truly très bien. *gigimelbourne.com.au*

Unit 1/143 Greville
St, Prahran, Vic

CHEF
Tim Menger

OPENING HOURS
Dinner Wed-Sun

PRICE GUIDE
$

BOOKINGS
Recommended

PHOTOGRAPHY ANNIKA KAFCALOUDIS & CHEGE MBUTHI (GALERIE BAR).

It takes a luxe, very modern approach – think earthy tones and striking features – and pairs it with vibrant flavours of Latin America.

Above: Norté's interiors. Opposite: chilli glazed pork rack with lilly pilly mole and lilly pilly salad.

GOLD COAST / YUGAMBEH

Norté

The coastal sibling to Rick Shores is bold, ambitious and a celebration of Latin American cuisine, writes **ELLIOT BAKER.**

I'VE NEVER BEEN TO LATIN America, but I can't imagine too many restaurants looking quite like Norté and its rooftop bar, Sueño. What I can imagine, however, is eating raw scallops dressed in tangy mango leche de tigre somewhere beachside – maybe with a cold pisco sour in hand.

That seems to be the very idea behind Norté, the latest venue from the team behind Rick Shores, Central, and Southside. Designed by J.AR Office, it takes a luxe, modern approach – think earthy tones and striking features – and pairs it with the vibrant flavours of Latin America.

You might begin with those aforementioned scallops, fresh and zingy, followed by a circular churro topped with picked spanner crab, jalapeño emulsion and yuzu ponzu gelatine. Don't skip the raw beef tostadas. They pack a smoky-spicy punch, thanks to smoked agretti (a grass-like green) and fermented chilli sauce.

Before opening, group executive chef James Brady and head chef Rudy Malinverni took a trip through Latin America, which helped shape the menu.

Papas rellenas, for example, are a Peruvian dish of stuffed potatoes. At Norté, tender kangaroo tail replaces the usual minced beef filling, giving it an Aussie twist. There's also a cracking pisco sour-inspired dessert, pairing sweet-tangy sunrise limes with pistachio gelato, caramelised white chocolate crumb and pisco sour foam.

It's rare to find such respect for a cuisine, especially one as diverse as Latin America's. It's reflected in a substantial wine list, highlighting drops from Chile, Argentina, Uruguay and Mexico, plus an extensive tequila and mezcal range.

But it's the mains that truly showcase what Norté is all about. Slow-cooked short rib is gloriously unctuous, dressed in sticky tamarind beef jus, and topped with Sichuan peppercorns and puffed quinoa for crunch. Alongside, a fruity aji amarillo purée, dehydrated chilli-marinated pineapple, freshly shaved pineapple, and textbook tortillas set the scene for some DIY taco action.

Meanwhile, a large fillet of Murray cod, expertly grilled over fire, arrives with bowls of guacachile (green chilli sauce) and green pico de gallo. By this point, the table is packed with condiments, sides, and sauces. Hands reach across for tortillas, tacos take shape, and drinks evaporate. It's the kind of scene I imagine playing out across tables in Latin America. Even if you've never been, you'll get a taste of it here. *norte.restaurant*

2217 Gold Coast
Hwy, Mermaid
Beach, Qld

CHEFS
James Brady and
Rudy Malinverni

OPENING HOURS
Lunch Fri-Sun;
Dinner Mon-Sun

PRICE GUIDE
$$$

BOOKINGS
Recommended

PHOTOGRAPHY MATHILDE BOUBY.

From left: amberjack crudo, cucumber, labneh and basil, and panisse with pecorino; chef Jack Short.

PERTH / BOORLOO

Wines of While

Following a change of ownership, this pioneering natural wine bar is both honouring its past and preparing for a promising future, writes **MAX VEENHUYZEN.**

WHEN WINES OF WHILE opened in 2018, the natural wine bar was a hit, not least because it was Perth's first venue to focus exclusively on organically farmed wines. But even for those unmoved by Loire Valley chenin, owner Sam Winfield's farmhouse cooking was another draw; ditto the bar's electric, standing-room-only atmosphere, when it hosted guest chefs and winemakers.

Wines – as it's referred to locally – didn't just shake things up out west: it turned heads nationally and was named *GT*'s Bar of the Year in 2019.

In 2023, fans had more reason to celebrate when Winfield had found new owners to continue what he started: (re) enter stage left, Emma Pegrum and Tom van Beem. She's a prolific Perth creative. He's a wine importer as well as Wines' opening bar manager returning to where it all started.

Of all the changes the couple have implemented, two stand out. One is redesigning the bar and replacing the shelving and wine fridges with tables and booths. This makeover didn't just add 18 seats to the space: it also repositioned Wines as a restaurant that sells takeaway wine instead of a wine shop that happened to serve food.

The other big change is securing the services of head chef Jack Short. Previously of Melbourne's Manze and Bar Romantica, Short innately gets the small plate, small menu format of wine bars. He also gets the importance of good ingredients and how astute thinking can salvage the reputation of even the most forlorn dishes.

Crisp fingers of buttery chickpea showered with pecorino feel like tasting panisse for the first time. Chicken cacciatore studded with plump green olives served on Paris mash is anything but ho-hum. Rum baba soaked in a syrup made from rare Haitian rhums agricole speaks to an unwavering commitment to provenance.

Toothsome twists of casarecce doused in salsa verde, meanwhile, are typical of Short's formidable pasta game, although he also possesses a knack for seafood both cooked – a peppery salad of grilled octopus, rockmelon and frisée, say – and raw. Get a load of that amberjack crudo crunchy with salted cucumber!

Despite these switch-ups, the new owners have wisely preserved many of the things to appreciate about Wines. The focus is still on organically farmed vino (although Swan Draught is still on tap); pillowy house sourdough is still some of Perth's best bread; and chummy waiters are as welcoming to the posse looking to party as it is the solo diner on a Saturday. In short, all the signs suggest that, under the custodianship of team Pegrum-van Beem, Wines looks set to remain one of Australia's great (natural) wine bars. Let the cheering commence.
winesofwhile.com

458 William St,
Perth, WA

CHEF
Jack Short

OPENING HOURS
Lunch Fri-Sun;
Dinner Thu-Mon

PRICE GUIDE
$$

BOOKINGS
Recommended

PHOTOGRAPHY EMMA PEGRUM.

This makeover repositioned Wines as a restaurant that sells takeaway wine instead of a wine shop that happened to serve food.

Wines by the Glass~
Sparkling~
2021 Les Valseuses Sparkling Rosé, Trousseau/Gamay, Jura FRA 19
White~
2022 Linus Cape Jaffa, Sauvignon Blanc, Mt Gambier SA 18
2023 Scintilla River, Chardonnay, Adelaide Hills SA 16
2021 Fabrice Chaillou Vingt-et-Un, Chenin Blanc, Loire FRA 22
Maceration~
2020 Les Valseuses Echoes, Ugni Blanc, Jura FRA 17
Rosé~
2022 Chateau Acid Rosato, Syrah, Central Ranges NSW 14
(chilled)
Red~
2022 Scintilla Mountain, Pinot Noir, Adelaide Hills SA 18
2018 Il Vei Rosso, Barbera, Emilia-Romagna, ITA 1
2022 Sam Vinciullo, Shiraz, Margaret River WA 16

From left: lobster with noodles; a selection of dim sum at Golden Century.

SYDNEY / WARRANG

Golden Century

A reborn Cantonese classic still glitters, writes **ALEXANDRA CARLTON.**

ASK ANY LONG-TERM SYDNEY diner and they'll probably tell you that the golden century of restaurants was the 20th. It was a time of long lunches and limitless expense accounts. No smartphones meant big nights – and any corresponding misbehaviour – vanished without evidence.

A jewel of the era was Golden Century Seafood Restaurant in Haymarket, the city's most storied Cantonese haunt, which opened its doors (and left them open most nights until 4am) in 1989. The XO pipis, the lobster noodles. The beige walls, the colourful characters. A lot went down here, and we hardly knew how good we had it until it was gone.

That was in 2021, a casualty of pandemic shutdowns. So anticipation was feverish when the original owners, the Wong family, announced it would return, this time inside Crown Sydney. Would the food still be good? Would the prices be casino-level stratospheric? Would it still feel a little bit loose?

The answer to the first question is yes. One bite of a true GC classic: the steamed flesh of a (recently) live parrot fish, bathed in gleaming ginger and soy and julienned spring onions, confirms it. Beyond the legends, Golden Century was always a place that knocked out excellent food.

Further proof arrives in the form of three siu mai dumplings, juicy and savoury. Soft-crisp triangles of deep-fried beancurd smash every umami receptor with their snow of salt and pepper. And it's not just the well-known dishes that are still working hard. A wildcard – Godmother Chilli Diced Chicken – is a ripping success: a tumble of deep-fried chicken, okra and chilli crisp that tasers the tongue with Sichuan pepper.

Level 3, Crown
Sydney,
1 Barangaroo Ave,
Sydney

CHEFS
Sung Chau Ma

OPENING HOURS
Lunch and dinner
Mon-Sun

PRICE GUIDE
$$

BOOKINGS
Recommended

This isn't food that "lets the produce speak for itself". Here, the produce pipes down a bit, and submits to being tricked up with sauces and spice.

Some things have changed. In 2009, live lobster would set you back about $148 per kilo whereas today it's around the mid-300s, but nonetheless our bill for three is under $350, including a glass each of chenin blanc (a five-figure bottle of Petrus will obviously blow that out).

The glossy columns and twinkly globe sculptures have more razzle-dazzle than the original, while the 4am closures are a thing of the past, but you can still come back for yum cha the next day. You might even spot a table settling their bill with a stack of roulette-fresh fifties, delivering that shiver of edginess.

The old girl still glows. Maybe the new golden century starts now.

goldencentury.com.au

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with **JOANNA HUNKIN**

Editor, *Gourmet Traveller*

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ENQUIRIES

rsvpgt@aremedia.com.au

ON ARRIVAL

Mandarin Spritz

TO START

AP's baguette with cultured butter

Raw kingfish, salted green apple and crème fraîche

Smoked pastrami, capers, parsley and horseradish

2024 Clarence House Estate Pinot Blanc, Tasmania

MAINS

Poached blue-eye, mousseline, chive butter sauce

Southern Ranges smoked short rib, red wine jus

Green leaf salad with chardonnay vinaigrette

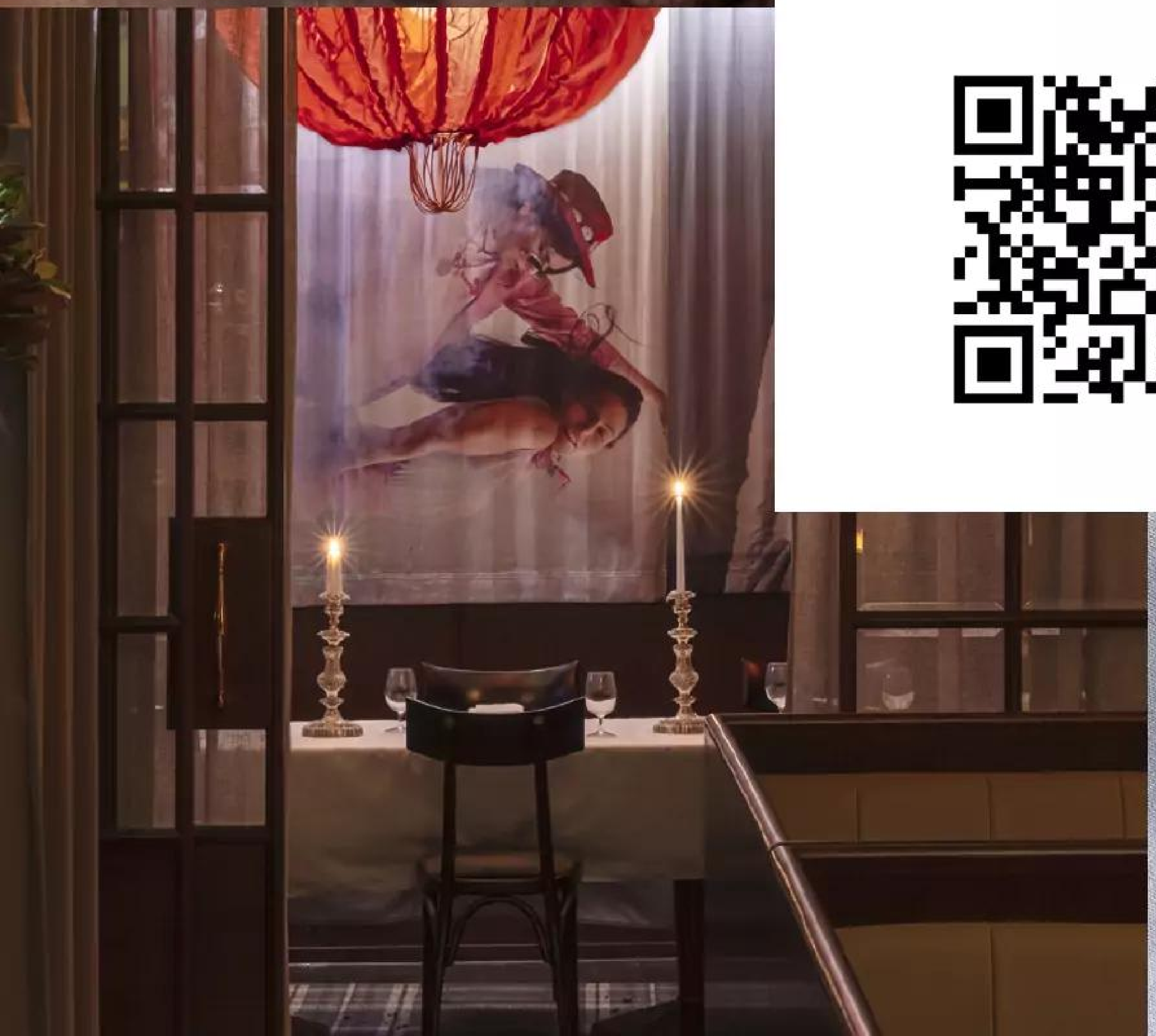
Barrack seasoned fries

2021 Domaine de la Pigeade Ventoux Rouge, Rhone Valley

TO FINISH

Layered dark chocolate cake with Armagnac macerated prunes

Red Mill Rum 'Eleven Barrack'



marie claire
AUSTRALIA
Lifestyle

WARMTH & STYLE
Interior designers on the year's biggest trends

Model Home
Chloe Fisher's healing Bali sanctuary

237+
Expert-approved pieces to transform any room

Creative Retreats
JJ MARTIN | LARA BOHINC | EMILIA WICKSTEAD | MIRANDA SKOCZEK
TARA BENNETT | SOPHIE COOTE | JEANNE DE KROON

ON SALE NOW

Drinks News
PAGE 44

Meet the Maker Cloudy Bay
PAGE 46

Cocktail Hour Bobby Burns
PAGE 47

An expert guide to digestifs
PAGE 49

Drinks

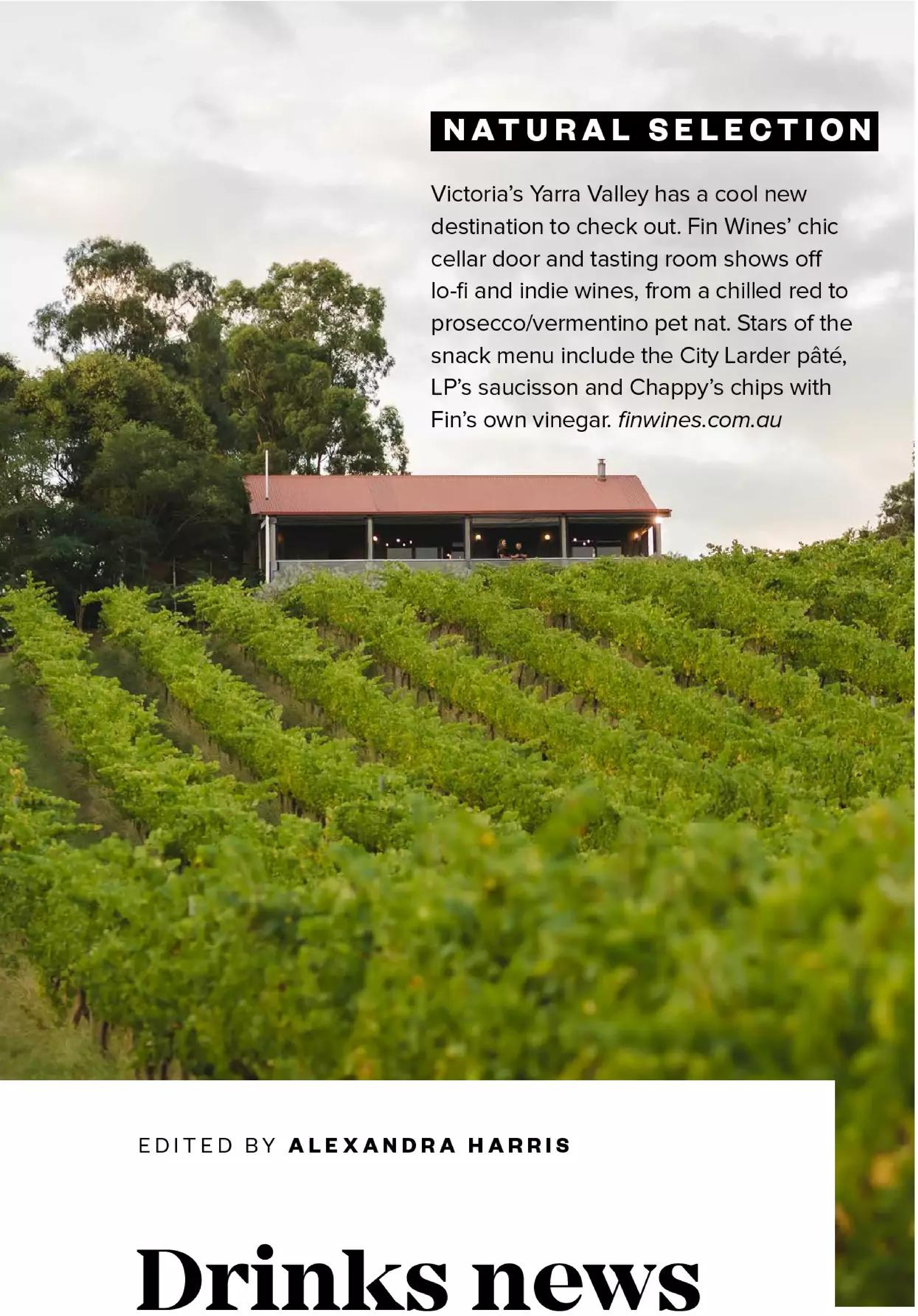
Cloudy Bay's Marlborough vineyard, New Zealand.

PHOTOGRAPHY JOSH GRIGGS.

EDITED BY **ALEXANDRA HARRIS**

Drinks news

TOP DROPS, NEW OPENINGS AND INSIDE TIPS FROM THE EXPERTS



NATURAL SELECTION

Victoria's Yarra Valley has a cool new destination to check out. Fin Wines' chic cellar door and tasting room shows off lo-fi and indie wines, from a chilled red to prosecco/vermentino pet nat. Stars of the snack menu include the City Larder pâté, LP's saucisson and Chappy's chips with Fin's own vinegar. *finwines.com.au*

MILLON
Masterpiece

PLUS ONE

Minimal intervention is the calling card of this 2020 Eden Valley bottling. Notes of red cherry and plum lend The Masterpiece shiraz its boldness, while white pepper brings the spice. Serve this with a grilled rib-eye and black truffle butter at your next dinner party. $140, *millonwines.com.au*

SPOTLIGHT ON

Ben Ingall, group bars manager at Liquid & Larder, tells us what he's drinking after dinner and his favourite cocktail combinations.

To entertain a crowd I would make a Five Families. It's our Italian twist on a Long Island Iced Tea, at Bistecca. We make it with amari and house-made chinotto soda, so it It's bitter, sweet, fizzy and low alcohol, which means you can drink it all night.

My go-to snack and cocktail combination is Jamón ibérico and something Sherry-forward like an Adonis or Bamboo. I can't always afford it, but damn, I like the image.

I order an Alfie's Gin Martini at the bar. Served at -10°C with pickled onions on the side.

Heading into winter, I'm drinking something punchy and Italian like sangiovese. The best way to enjoy it? Grill a steak, drink a bottle.

I drink amaro after dinner. We've just finished a collaboration with Red Mill Rum, a small distillery based in Sydney Harbour, where they produced an amazing rum-based coffee and cacao amaro for our venues. It's my after-dinner drink recommendation. Coffee, chocolate and bitter!

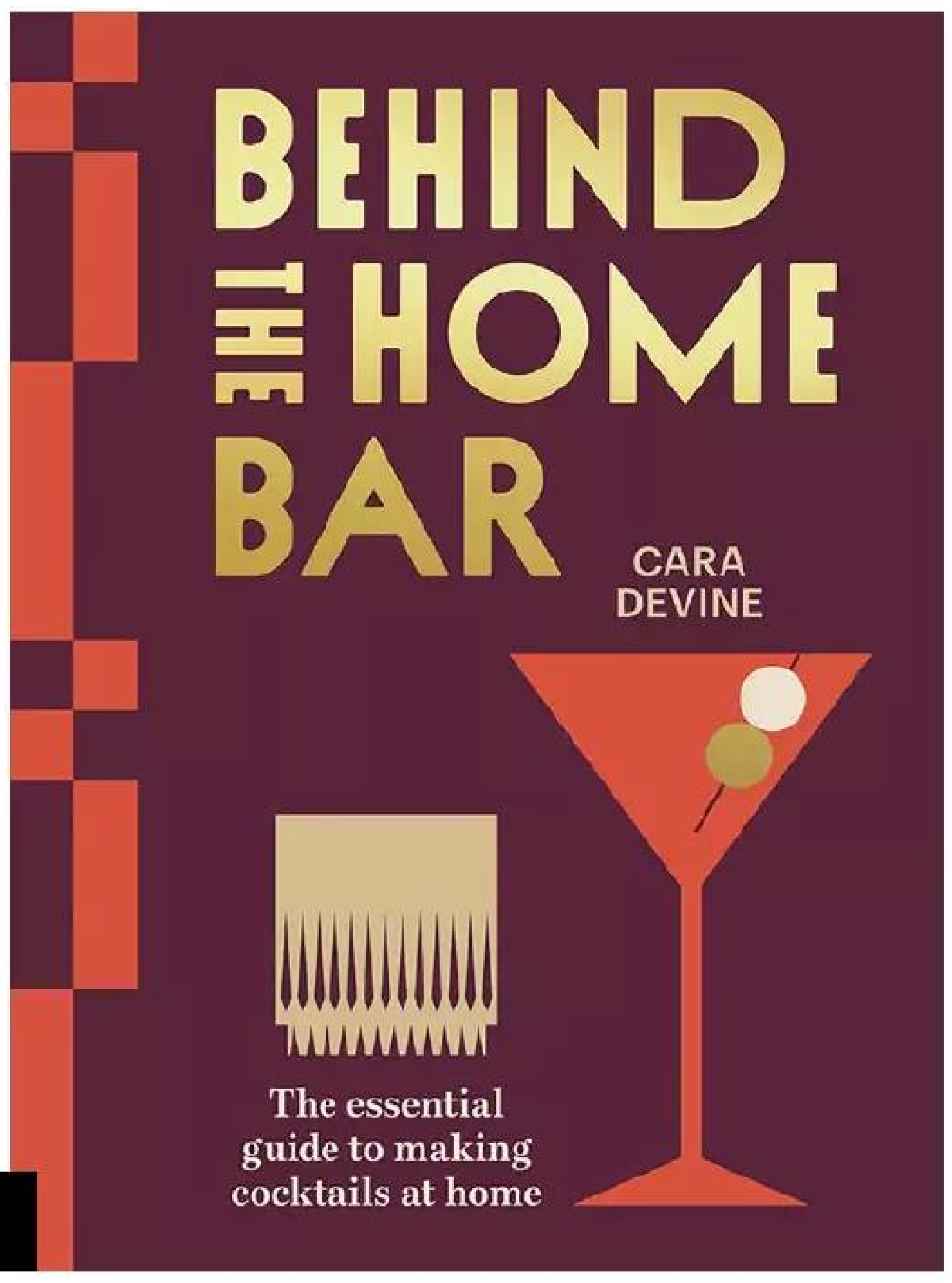
My favourite twist on a classic is an Americano Perfecto. It's Americano rosso vermouth and bitter aperitif, topped with pilsner. I often take too long to decide whether I want a cocktail or a beer, and this ticks both boxes.

Everyone needs to know about San Simone Amaro. It's an amaro you almost never find outside of Turin, but inside Turin, it's the amaro to drink. It's deep and rich, but has some menthol high notes for refreshment at the end of a meal.
liquidandlarder.com.au

PHOTOGRAPHY MICHAEL KELLY (FIN WINES).

PARTY FAVOURS

Hand-formed from borosilicate glass, Fferrone's Margot Champagne coupes are made with the cool late-night crowd in mind. Delivering a maximalist take on the retro cut glass trend, these glasses are the ultimate investment piece. $495 for two, *beckerminty.com*


BEHIND THE HOME BAR
CARA DEVINE
The essential guide to making cocktails at home

UP LATE

An Old Fashioned is the late-night drink of choice and Cara Devine's fig version delivers. Made with spiced rye whisky and balsamic vinegar, this cool take on the classic can be batched ahead of time and kept in the freezer until the party crowd rolls in. Pre-order Cara Devine's *Behind the Home Bar* now. *hardiegrant.com*

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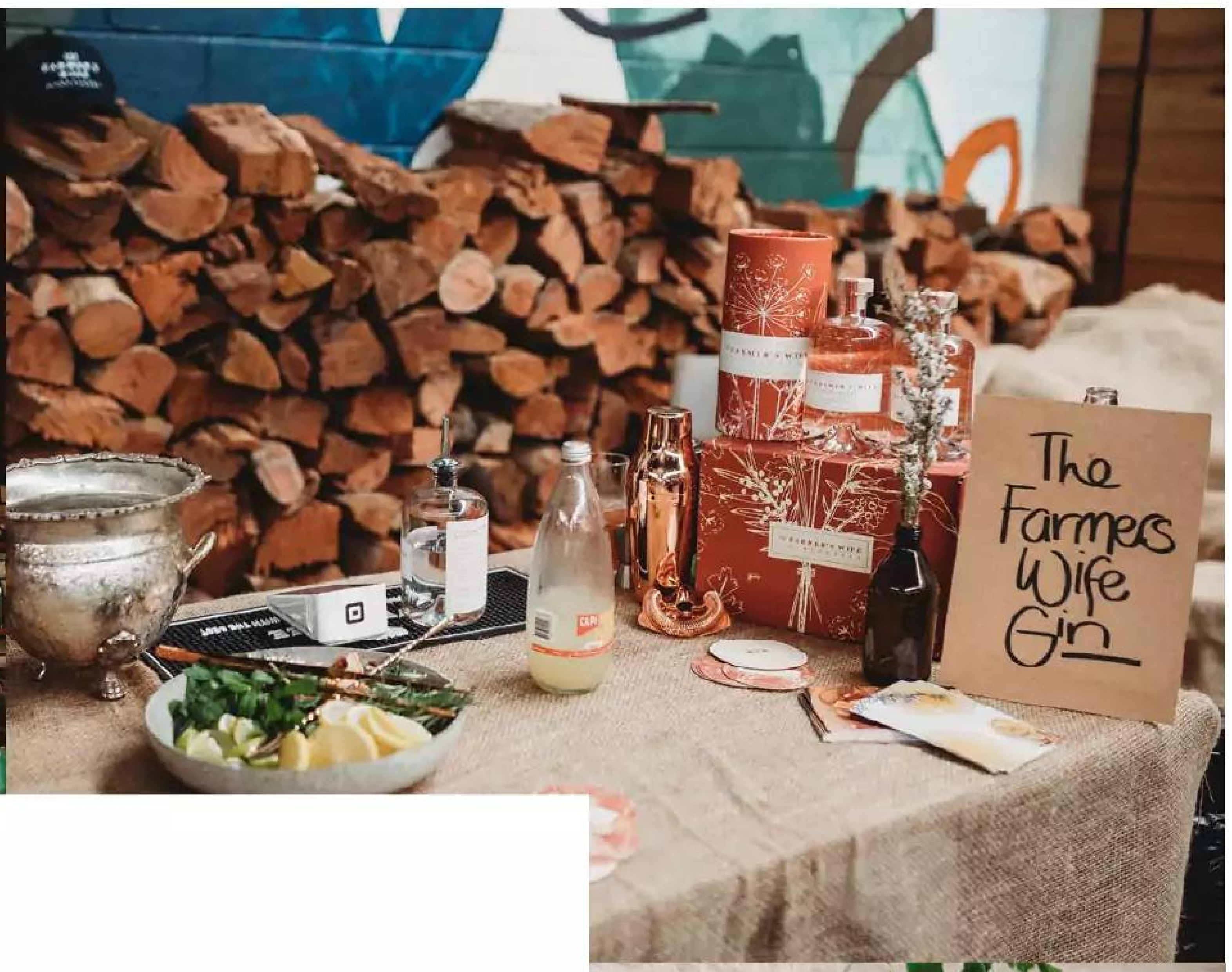
DRINKS
MENU


The Farmers Wife Gin

COOL KIDS

Kitschy wines and local producers are the headline acts at the Naturellement food and wine festival. Returning to the NSW Central Coast in May, a rollcall of food collabs, masterclasses and cool local wines are on the agenda. May 17-18, *events.humanitix.com/naturellement*

Whole Bunch Wines

Nikolai St George

This month we catch up with the winemaking director at New Zealand's renowned Cloudy Bay.

WORDS **CERI DAVID**

Below: winemaking director Nikolai St George at Cloudy Bay's Central Otago vineyard.

What compelled you to go into winemaking? I grew up on the west coast of the north island, in one of the more rural parts of New Zealand. My parents are farmers and I grew up seeing them work 24/7. I knew I wanted a better work-life balance, but one that still tied into my horticultural, agricultural background, so I studied viticulture. I was only 17 and the legal drinking age was 21, at the time, but we'd always had wine on the table, to go with the lamb and beef from our farm, and homegrown vegetables. It felt natural to enjoy food and wine together.

Do you have any advice on how to make the most out of a special bottle of wine? I don't bother with too many rules, because it's all about enjoyment, but I do think most people serve wine too cold. It doesn't bring out the aroma, and it can taste more bitter, so make sure you have the right temperature for the wine variety. That's the best way to make sure the wine has the right level of interest and intensity.

How does the process at Cloudy Bay differ from Old World wineries that have been doing it for centuries? There's nothing wrong with tradition. We've been doing things a certain way for thousands of years because they work, because they create great wine, and a lot of what we do at Cloudy Bay still adopts those methods. One difference is how much we involve the customer. It's important to us that we aren't just making wine and telling them to drink it. We're making wine for them, so it really helps to know how they perceive it, and whether we're on track from a style perspective, or need to evolve.

What inspires you to buy a bottle that you haven't tried before? I like to buy from different producers who make wine from the same vineyard. For example, Burn Cottage and Gibbston Valley both make wines from a couple of the same vineyards. It's cool to taste those wines and look at the different philosophies, what story they're telling. Wine is all about the story.

What are you working on right now? We've got two more days of vintage before we'll have all our fruit in, and then it's going to pour down. It's a busy time, and there are a lot of extra people in, to get it all done while the weather looks good.

So, how's that work-life balance going? It's funny – I've ended up working just as much as my parents, six or seven days a week, 12-hour days. It's lucky I enjoy it.

cloudybay.com

PHOTOGRAPHY LOVER LOVER.

Bobby Burns

WORDS **ALEX MITCHESON**

We explore the origins of Australia's signature drinks and learn how to re-create them at home.

AN ADEPTLY PREPARED WHISKY COCKTAIL MIGHT BE the best complement to a crisp evening beside a crackling fire. The notion of tempering whisky with sweetness, namely sweet vermouth, first appeared in the 1880s with origins tied to the Manhattan Club in New York City's Theater District. The Manhattan cocktail, made with bourbon, birthed the Rob Roy, calling for Scotch whisky, which would evolve into the more herbal Bobby Burns that Dana Whyte, co-owner of Adelaide's Clever Little Tailor feels fits the bill as days shorten.

Adapting the Bobby Burns to Australian tastes is merely one more change to an often disputed recipe. A 1931 mention in *Old Waldorf Bar Days*, for instance, calls it the Robert Burns, which includes orange bitters and absinthe. "We use Mackintosh Blended Scotch Malt – a blend of Highland and Speyside malts, lightly sherried and round on the palate," says Whyte. "The drink is still strong – but a good quality Italian vermouth is delicious so we want to ensure it isn't overpowered by the Scotch. We use a house blend of vermouths, incorporating bitterness from Punt E Mes, and vanilla and rhubarb tones of Mancino's Ross di Torino. These meld perfectly with the Mackintosh."

The original's splash of Benedictine brings herbaceousness, while the additional bitter adds complexity. "The splash of Peychaud's is complementary, highlighting herbal notes but with a bitter gentian base," adds Whyte.

MAKE IT YOURSELF

In a chilled mixing glass, combine 30ml Scotch, 30ml Italian red vermouth, 15ml Dom Benedictine, 2 dashes of Peychaud's Bitters. Top with ice, stir for a minute until 10% dilution. Strain into a frozen coupe glass and garnish with orange peel.

PHOTOGRAPHY ALANA LANDSBERRY. STYLING SAM YATES.

3

BLENDED SCOTCH WHISKIES TO TRY

Mackintosh Scotch Whisky
A friendly and smart whisky combining Highland and Speyside malts with premium grains lightly matured in ex-Sherry casks for rich honey, vanilla and oak notes.
$90 for 700ml
monacellars.com.au

Compass Box Glasgow Blend
Rich with maritime smoke and salinity from Islay whisky, expect dark fruit and warming spice from a peated Scotch with high malt content and texture.
$106 for 700ml
mscellars.com.au

Old Perth The Original
One of Scotland's oldest distilling families revived this lost blend, bringing back to life a unique flavour profile of dried fruit and dark chocolate. Perfect for sipping.
$109 for 700ml
liquorwinecave.com.au

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RED MILL RUM
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A BEVERAGE OF RARE QUALITY
PRODUCE OF AUSTRALIA
SYDNEY
SPICED
EXPRESSION
BATCH
VOLUME 700ml
Tommy's
MAN DAR INO
MANDARIN LIQUEUR
32% ALC/VOL
700ML
MORRIS
ESTD 1859
RUTHERGLEN
OLD PREMIUM RARE MUSCAT
CRAFTING FLAVOUR
SIX GENERATIONS

The last sipper

Keep the evening going in style with Australian digestifs, writes **SAMANTHA PAYNE.**

THE FINAL DRINK OF THE NIGHT IS MORE THAN JUST TRADITION – IT'S A LINGERING warmth, a way to savour the moment before the evening fades. And whether it's the smooth embrace of a spiced rum, the bittersweet complexity of an amaro, or the rich decadence of a muscat, Australia's distillers and winemakers are redefining the art of after-dinner drinks. While whisky, port and sauternes may have long dominated the digestif scene, there are more ways than ever to end your night on a high note.

A SMOOTHER ALTERNATIVE: RUM & RUM LIQUEURS

Rum is a softer, spicier option for those not keen on the traditional nightcap of whisky. Spiced rum makes for a versatile dessert companion, pairing well with sticky date pudding or crème brûlée. Meanwhile rum liqueurs offer a lower-alcohol alternative that still delivers complexity. Served neat or over ice, they bring the same warmth but with a dessert-like appeal. A rum liqueur with caramel and vanilla notes is the perfect segue from dinner to relaxation.

Try: Red Mill Spiced Rum combines vanilla, cardamom and cinnamon with a hint of orange peel, offering a rich, balanced sip. The spirit shows delightfully unexpected dried apricot and tropical guava notes, making it ideal to round out an evening if heavy oak or smoky peat isn't for you.

Red Mill Spiced Rum, Rozelle, NSW, $89 for 700ml

redmillrum.com.au

THE BRIGHT SIDE: FRUIT LIQUEURS

Fruity liqueurs such as limoncello, Japanese yuzushu or French Chambord offer a refreshing alternative to spirits. They match well with dark chocolate or creamy cheeses, enhancing both the sweetness of the fruit and the bitterness of citrus. A splash of this in a French 75-style cocktail is a playful addition to any after-dinner drink menu.

Try: Tommy's Mandarino captures the essence of just-peeled mandarins: vibrant, floral and bursting with sun-drenched sweetness. The beauty of fruit liqueurs lies in the balance of acidity and sweetness, cleansing the palate after a rich meal. Mandarino can be served chilled or as the base of a Spritz with soda and prosecco for a lively end to an evening.

Tommy's Mandarino Mandarin Liqueur, Melbourne, Vic, $60 for 700ml

tommysbooze.com.au

THE NIGHTCAP WITH A KICK: COFFEE LIQUEURS

The Espresso Martini cemented coffee liqueurs as an after-dinner staple, but the best versions are worth sipping neat.

Try: Seven Seasons' Indigenous founder, Daniel Motlop, takes inspiration from Larrakia Country by blending roasted wattleseed with coffee and native honey for his robust, sustainably made sweet liqueur. The combination adds an earthy, nutty richness that distinguishes it from sugar-heavy alternatives. Serve it straight up for a warming sip, over ice for a smooth experience, or poured over vanilla gelato for an affogato with an Australian twist.

Seven Seasons Bush Honey & Wattleseed Coffee Liqueur, Larrakia Country (Darwin region), NT, $65 for 700ml

seven-seasons.com.au

BITTER AND BOLD: AMARO

A European staple known for its digestive properties, Amaro is a recent arrival to Australia. It's best sipped slowly, allowing the intricate mix of botanicals to unfold. It also works as a cocktail ingredient – try it with a splash of soda and an orange twist for a highball, or add it to a Negroni with an Australian vermouth for a herbal take. Amaro invites contemplation and conversation as the night unwinds.

Try: Autonomy Distillers Native Australian amaro offers layered bitterness with notes of wild herbs, citrus, and spice. Its complexity from native botanicals such as Tasmanian pepperberry, lemon scented gum, cinnamon and lemon myrtle makes it a perfect counterpoint to a rich meal.

Autonomy Distillers Native Australian Amaro, $49 for 500ml

autonomydistillers.com.au

A TIMELESS TRADITION: FORTIFIED WINE

For those with a sweet tooth but who are turned off by a full-on dessert wine, there's nothing like a muscat. Australia has a history of crafting fortified wines, winning international awards since the 1870s. Muscat is crafted from late-harvest grapes left to partially raisin on the vine. It's then pressed and partially fermented before adding grape spirits to halt the process, preserving the syrupy sweetness. Muscat goes well with fruit tarts, spiced cakes or blue cheese. The rich texture means a little goes a long way.

Try: Morris Old Premium Rare Muscat is a benchmark example from a family that's been crafting it since 1859. Rare refers to Rutherglen ageing classifications, which are bottled in tiny quantities every year, with a minimum of 20 years of aged fortified wine included. This age adds up to a Muscat with notes of dried figs, sultanas, caramel, nutmeg and cinnamon with a hint of buttery vanilla. This velvety drop is a drink that stands the test of time.

Morris Old Premium Rare Muscat, Rutherglen, Vic, $120 for 500ml

morrisofrutherglen.com

PHOTOGRAPHY KRISTINA SOLJO. STYLING MAXWELL ADEY.

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24
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GUTT

The unexpected solace of an all-night diner

Midnight feasting is closely tied to matters of the heart, writes **CANDICE CHUNG** in her new memoir.

WHEN I WAS NINETEEN, I WORKED AS a waitress in a 24-hour café in the city. I was at university. Everyone I knew was travelling in the summer. I was studying with would-be bankers, actuaries and economists, and though I had no interest in going anywhere with the handful of people I occasionally sat with, I longed to join them in the excitement to leave.

I'd tried my hand in a few casual positions: a short-lived stint at a call centre; work experience at a suburban accountant's; once, I'd attended a free two-day seminar to become a door-to-door salesperson for speciality cooking knives. All those gigs inevitably went south as soon as I started. After each one, I'd look a little further along the axis of my sturdy suburban life. When an ad came up for a job at the all-night café, I thought I'd found something I could stay in.

The interview was simple. They were willing to take on anyone who had flexible hours and no qualms about putting on an oversized shirt covered in fake newspaper prints – a uniform design that matched the café's newsroom theme. On the upside, all the staff had unlimited access to bread rolls and hot chips on their breaks and, importantly, we would get to keep all of our tips.

My first shift ended up being the following Thursday. That was the first time I met Cat. Cat was a sharp, husky-voiced American who was the head waitress. Because our café was right by Sydney Harbour, the main clientele – besides the post-clubbing crowd – were tourists. All tourists loved Cat. She had a way of speaking with them that made onlookers utterly convinced that she must've lived in the same city – on the same streets – as those people. All the cooks loved her too. And, like us, they were also a little bit scared of her. Cat was the person who trained me on my first shift. Mostly, she just let me watch her work. It astounded me that she could remember exactly who ordered what at a table of 10 – all while answering questions and making small talk with them. There would be in-jokes by the time she returned with drinks, big cheers when she delivered the precisely requested food, and always a healthy tip when they left.

Later, Cat showed me the notes on her order pad: Carrot soup, big teeth. Flirty husband with gluten allergy. Two rush burgers for table with spoilt brat. These were notes she'd made with a bright smile on her face. But it wasn't just her discreet character sketches that made her so good at her job. There was something else too; she could tune her personality like a fine instrument to suit whoever she was serving, so that each customer who interacted with her felt like they were in the glow of her attention – their desires reflected back at them just so. I learned there was value in that translation. And that value was somewhere adjacent to happiness: the power to make someone feel like their unspoken wishes were not merely heard, but accepted – and understood.

It wasn't until years later when I worked in an actual newsroom that I thought of Cat and the 24-hour café again. One day, we covered a story about a woman in Chengdu who slept in KFC for a week. She had just broken up with her boyfriend. On a particularly glum evening after work, instead of going straight home to the flat they used to ➤

PHOTOGRAPHY RUDY SULGAN/GETTY IMAGES.

COFFEE
TEAS
gettyimages
Credit: chrisbradshaw

On sleepless nights, I've learnt to ask the heart what it wants like it is standing at the front of a fast-food restaurant queue.

share, she stopped by a 24-hour KFC to get some wings. "Once I got there and started eating, I decided I needed time to think," she told reporters. Word got out after a staff member who served her for three days straight noticed what was happening.

At that point, instead of leaving, the woman simply ordered an extra-large fries and another box of wings, and returned to her booth. If you look now, you can still see photos of her in the recesses of the internet; dressed in a white T-shirt covered with pale-blue blossoms, sometimes resting her head in a brace position on the table, now and again having a stretch or sitting back with hands behind her head, elbows outstretched, like an artist pulling away to contemplate what she has created. In a blind panic, it is always the heart that longs for a place to stay. The stomach is a simple animal. But how do we settle the heart – a flailing, skittish thing?

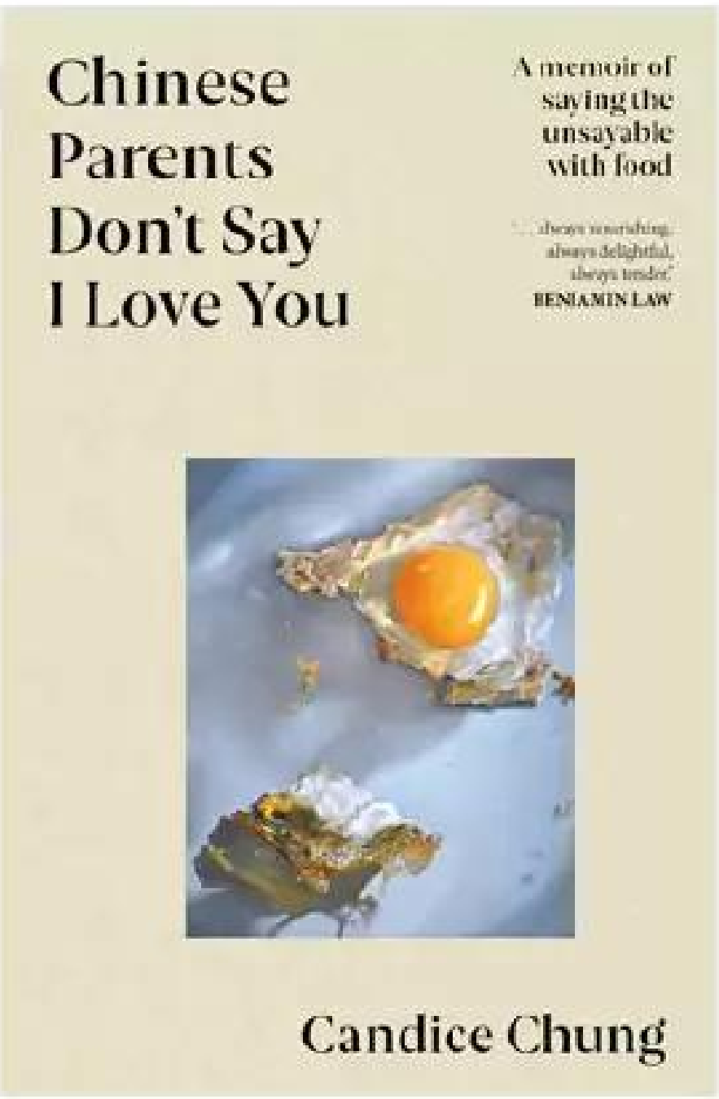
I'd shown my first serious boyfriend the KFC story when it came out. He was the cook of our household. On nights when one of us was downcast, rather than drowning our sorrows in a tub of ice-cream or a bottle of wine, he would make something we called "World Famous Chicken Wings". The term "world" here, meaning the two of us. It was a grilled sticky wings recipe that he developed in his early years of living away from home. We'd felt a jolt of camaraderie with the woman in Chengdu then – how despite being on opposite sides of the world, somehow we'd stumbled upon the same antidote for heartsickness.

Two years later, when we broke up one rainy December day, I felt an urge to take shelter in an all-night diner. Suddenly, I saw the full significance of the young woman's KFC sleepover. How it wasn't for the wings – or comfort eating – but something else entirely that didn't make it to the news. At the end of a relationship, one felt an upside down-ness so big and so bewildering that all you could do was find a fixed point and stay still.

The woman in Chengdu understood that she could re-orient herself via the unchanging cartography of a fast food menu. That no matter how foreign her new world was, she would be able to locate the wings – the smallest desire – and use it as a lodestar to keep moving.

In the small hours of night, when no sleep comes and not even a moon rind is left in the sky, there are only questions. "Where are we now? Where were we before?" author Deborah Levy asks herself after a year of profound losses in *The Cost of Living*. The heart wants a map. It needs a compass, minor comforts. The restaurant was where it first learnt to speak up – to say simply, straightforwardly what it needs.

On sleepless nights, I've learnt to ask the heart what it wants like it is standing at the front of a fast-food restaurant queue. Then repeat its order back calmly. Is it a mere coincidence that the word for map in French is la carte – the same word as menu? By the map, by the menu. A lullaby of needs. ●



This extract from *Chinese Parents Don't Say I Love You* by Candice Chung (Allen & Unwin, $35) has been reproduced with minor *GT* style edits. Instagram @candice_chung.

PHOTOGRAPHY GETTY IMAGES.

STYLING MAXWELL ADEY.

As seductive as they are, snacks have shamelessly overtaken our restaurant menus and morphed into share plates, writes **MICHAEL HARDEN**.

Snack attack

PHOTOGRAPHY **KRISTINA SOLJO**

THEY'RE SEDUCTIVE, SNACKS. A LITTLE SNEAKY TOO, THE way they've begun colonising an ever-increasing amount of real estate at the top of restaurant menus. Alluringly dressing what might be considered a semi-shameful culinary kink in fine-dining drag: a potato gem, topped with crème fraîche and caviar, a morsel of fried chicken turned edgy with house-fermented chilli, a tiny crumpet piled with raw tuna or crab meat. You'd be a stronger person than me to resist those salty, sweet, fatty, tangy siren songs.

That snacks are increasingly offered per piece adds to the allure. This is a marked improvement on the small plate conundrum that takes place when starters arrive as a trio on a table of two or four, requiring extra negotiations with your server or your dining companions. It also allows you to pretend you're exercising restraint by ordering just one blinged potato gem, even if said gem might set you back somewhere north of 10 bucks for a single mouthful and will inevitably tempt you into ordering a second. Or a third.

Which brings us to the false economy of it all. At a time when prices further down the list have entrées hovering around the $30 mark and mains often breaking the $60 barrier, those morsels and their sub-20-dollar price tags start looking like a prudent financial choice. But if you're truly hungry – as you often are, especially when you're doing the late night, post-show thing – those tiny price tags quickly mount up. And because they're snacks, designed to do what snacks do, you can blow through a fair number of them and still not feel entirely satiated, despite the size of the bill.

Don't get me wrong, I'm not here to snack-shame. I'm a big fan of punchy one- or two-bite morsels, particularly in the classic mode of tapas, cicchetti, the izakaya or street food in Bangkok, Istanbul, Addis Ababa or Mexico City. These all represent a style of food deliberately calibrated to satisfy an immediate on-the-go craving or to act as ballast to a couple of pre-dinner cocktails in a bar. They were never designed to usurp the "real" business of dining.

But as the line between restaurant and bar has become more porous, snacks seem to be increasingly breaking out of their traditional role, muscling in on the more substantial territory of a so-called complete meal. Sometimes a substantial portion of a menu is taken up by snacks masquerading as traditional entrées. Sliced-to-order salami, house-made pickles, a couple of grilled asparagus spears served with a dab of fresh ricotta, pickled mussels, tongue skewers and single-bite slivers of cured raw fish are undoubtedly lovely things, but definitely more about flavour than bulk.

This is not some kind of underhanded, price-gouging restaurant trick. Given the amount of labour and the price of ingredients, the current snack price tags are mostly fair. The reason snacks have become increasingly common is simply that restaurants and bars are giving the people what they want: flexibility.

Ever since the phrase "our menu has been designed to share" became ubiquitous and the notion of having your own plate of food came to be viewed as unfashionable, antisocial and selfish, the scaffolding of a meal changed from the entrée-main-dessert tripod to an elaborate series of small or large sharing plates. This is great for those punters more on the flavour-not-bulk end of the spectrum but perhaps less so for those who like to feel full, and consequently have to duck in for a quick hamburger on the way home.

The fashion for flexibility has also meant that it is customers, rather than chefs, who are handed the work of balancing their own meal. With the mudslide of chaos that's been engulfing us recently, pining for a simpler life is understandable (and a boon for our mental health). Fewer decisions is a good place to start, particularly when we go out to eat.

Being a professional eater, I'm seasoned at keeping an eye on meal balance. But for others looking for sustenance and solace after a hard day, it surely would be nothing but a force for good, if there was a little less flexibility in our dining culture, less need to make algebraic calculations to formulate a meal from an array of differently sized dishes.

A good place to start would be by taking snacks off the table and corralling them back to the bar or the street, where they truly and most successfully belong. ●

Nocturnal appropriation

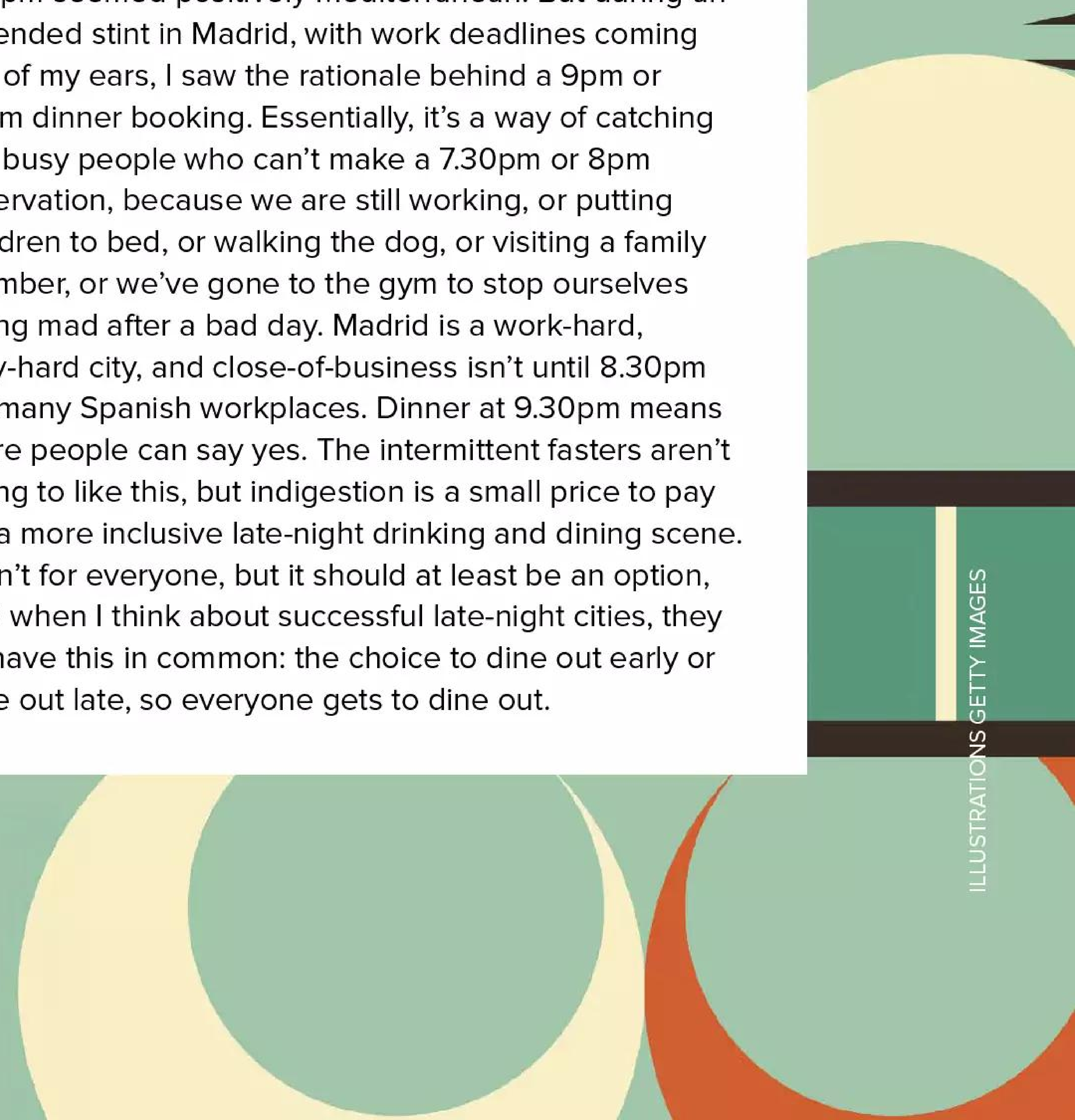
Why do some international cities come awake at night, while others nod off? Long-time city lover **ANNA HART** reveals the five habits of highly successful nocturnal cities.

THERE ARE CITIES THAT OWN THE MORNING, and there are cities that dominate the night. Australia and New Zealand have the sort of wild breakfast and brunch scene – often right after a raucous early-morning dog-walk/surf/hike/yoga session – that would blow Spain's tiny mind. Listen, we're in good company: many of the world's best cities – Cape Town, Los Angeles, Zurich, Vancouver – also sparkle at dawn but sort of suck after 10pm.

Before you object, of course it's possible to have a brilliant night out in Melbourne. But even Australia's best late-night players are no match for a Madrid, or a New York, or a Buenos Aires, Nairobi, Osaka, Guadalajara or Budapest. During a lifetime of travelling, writing about cities and urban culture, I've marvelled at these magical cities of the night. And wondered what cultural norms, or habits, or even lessons in urban infrastructure, might help square cities nurture a more diverse, inventive, safe and nourishing night-time culture. This is what I've learned from too many late nights on city streets around the world.

Normalise late-night eats, like Madrid

I was raised with a sensible Irish 6pm dinnertime; eating at 7pm seemed positively Mediterranean. But during an extended stint in Madrid, with work deadlines coming out of my ears, I saw the rationale behind a 9pm or 10pm dinner booking. Essentially, it's a way of catching the busy people who can't make a 7.30pm or 8pm reservation, because we are still working, or putting children to bed, or walking the dog, or visiting a family member, or we've gone to the gym to stop ourselves going mad after a bad day. Madrid is a work-hard, play-hard city, and close-of-business isn't until 8.30pm for many Spanish workplaces. Dinner at 9.30pm means more people can say yes. The intermittent fasters aren't going to like this, but indigestion is a small price to pay for a more inclusive late-night drinking and dining scene. It isn't for everyone, but it should at least be an option, and when I think about successful late-night cities, they all have this in common: the choice to dine out early or dine out late, so everyone gets to dine out.



ILLUSTRATIONS GETTY IMAGES

Build a spectacular night-time playground, like Singapore

Cities that equate night life purely with drinking and eating are doomed to be boring. And hungover. Asian cities, on the other hand, excel at creating night-time attractions that don't require beer. I know all about this, because I spent much of my childhood in Singapore, completely spoiled rotten with 3D light shows, lion dances, night markets, musical fountains and dancing supertrees. (Seriously, they're all things in Singapore.) I'm no longer eight years old, but jeepers, how much healthier and happier I would be, if I could watch some light-up dancing supertrees on a random Tuesday night, instead of having to spend $22 each on too many glasses of natural wine in a bar. Asian cities particularly excel at such things – I know that Hong Kong, Taipei and Hội An light up at night with man-made and slightly mad family-friendly activities. Oceanfront European and American cities can be rather good for this too, at piazzas or places to promenade with ice-creams. But I think we can all learn a bit from Asian supercities and their determination to delight all the family at 11pm. ➤

Expect and embrace solo revellers, like NYC

I spent my entire winter in New York, and adored every night I ate "alone" at a bar. In New York, you aren't alone for a single second longer than you want to be. This is a city built on immigration and individualism, so perhaps the city's bars and restaurants survive by offering a warm welcome to individuals and ushering us into a crew? Maybe casual bar dining means individuals don't feel weird or guilty about hogging a formal table set up for two? Whatever the reasons, New York has successfully eradicated any embarrassment attached to being alone on a night out. (In fact New York has eradicated embarrassment in general, but this is a topic for another time.)

Turn up alone on a whim, and you can choose to get chatty with the bar staff, or you can choose to chat to fellow drinkers and diners. The chat at the bar is always excellent in New York, because to your left you'll find the chief Egyptologist at The Met, and on your right there's an Irish bartender who now works full-time as Matt Damon's dog walker. (Both true stories.) You can choose to go home sensibly at midnight, or choose to be carried along to a crazy singalong bar like Marie's Crisis Cafe. And all these subsequent choices turn the very first choice – to enter a bar alone and sit down – into an easy one to make.

I applaud any city that will show a good time to the people who show up solo. Spontaneity is a key component of night-time magic, as is meeting new people. Why bother staying up past 10pm if you're with exactly the same old crew you always eat pizza with? The best night-time cities encourage individuals to show up on our own.

Preserve everyone's right to party, like Osaka

If there is one overarching thing the best night-time cities have in common, it is this: affordability. This doesn't mean everything is cheap; it means catering for a range of budgets. In Osaka, Japan's most food-obsessed city, the nightclub and street-food district of Dotonbori dazzles not just with neons, but with the democratic nature of the deliciousness and decadence on show. There are restaurants serving $300-a-head teppanyaki feasts of Awaji beef, Okinawan Agu pork okonomiyaki, Ezo abalone and caviar. A few doors down, you can eat chicken yakitori skewers at Daruma for less than a tenth of the price. Where Dotonbori differs is that everyone comes here to soak up the atmosphere on the streets. The experience is accessible to everyone, whether they're eating street food on a stick washed down with a bottle of Minoh beer, or spending a fortune on Kobe beef and Hiroki sake. The result is a more varied street life demographic than I'd observed at 11pm anywhere else in Asia: schoolgirls, salarymen, three generations of the same family – everyone was here, because everyone could afford to eat or drink here. Osaka opened my eyes to the importance of accessible pricepoints; not just to bring people into districts, but to bring people into establishments. Unless your restaurant is booked out every night, it's worth having a few cheaper things on the menu to get some new faces through the front door.

> If there is one thing the best night-time cities have in common, it is this: affordability. This doesn't mean everything is cheap; it means catering for a range of budgets.

Treat hedonism as a serious business, like Berlin

When people think about Berlin's legendary nightlife, perhaps they call to mind wild, all-nighter sex-positive clubs like Klub Verboten and Berghain. Hedonistic, diverse, disruptive and fabulous as Berlin is by night, what strikes me harder than any leather flogger is that Berlin's wild side couldn't exist without its square side. Berlin is a relatively safe and supportive city for revellers who have disabilities, are non-white, female and LGBTQIA+. That's partly thanks to simple infrastructure decisions: the S-Bahn, subway and buses run 24 hours a day at weekends to make sure everyone gets home cheaply and safely, whatever their budget.

But Berlin's healthy framework for hedonism is also a social and cultural matter: in 2001 Berlin's Clubcommission was founded, an association of nightclubs and venues advocating for best practice among party and cultural event organisers and acting as a voice for the nightlife industry. Similarly, in Amsterdam, former club promoter Mirik Milan was elected "night mayor" in 2012; in 2016, London mayor Sadiq Khan attempted something similar, appointing Amy Lamé, a television and radio presenter as the "night tsar" with the responsibility of promoting and representing London's nightlife.

Put simply: it's no accident that the best night-time cities in the world are the ones where the night-time economy is taken seriously. Particularly after the past few years, every city's nightlife needs life support. ●

Razzle dazzle

It's a mood, it's a vibe, it's a state of mind. We ask some of our favourite photographers to share the late-night images that capture the spirit and glamour of a great night out.

PHOTOGRAPHY **JARROD BARNES, PARKER BLAIN & KRISTOFFER PAULSEN**
WORDS **CERI DAVID**

COMTES
DE CHAMPAGNE
GRANDS CRUS · BLANC DE BLANCS
TAITTINGER
2011
Reims, France
CHAMPAGNE
BRUT · BLANC DE BLANCS
CHAMPAGNE
Pierre Gimonnet
& Fils
Cuis 1er Cru
PRODUIT DE FRANCE
1729
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BAR
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COMTES DE CHAMPAGNE
2011
CHAMPAGNE
Pierre Gimonnet & Fils
HANDON
BRUT
AUSTRALIA
BRANCA

WHAT WE DO IN THE SHADOWS

PARKER BLAIN, PHOTOGRAPHER

“Shooting at night has a chaotic buzz,” says Blain, who snapped these images of Melbourne nightlife. He rarely sets up shots, preferring to go with the flow.

“There are so many organic, awkward, sloppy moments that I get to witness, while weaving around with chefs yelling ‘backs!’ That’s one of the reasons why documenting night service is fun, because there’s zero brief and you’re completely reliant on staff, chefs and guests.”

Of course, not everyone is keen for their soirée to be captured. “There was one fellow who was on a date with someone who wasn’t his wife,” says Blain. “He asked me to delete all photos with them in the background. Actually, this has happened at multiple venues over the years. Lots of juicy moments that I can’t divulge.”
parkerblain.com

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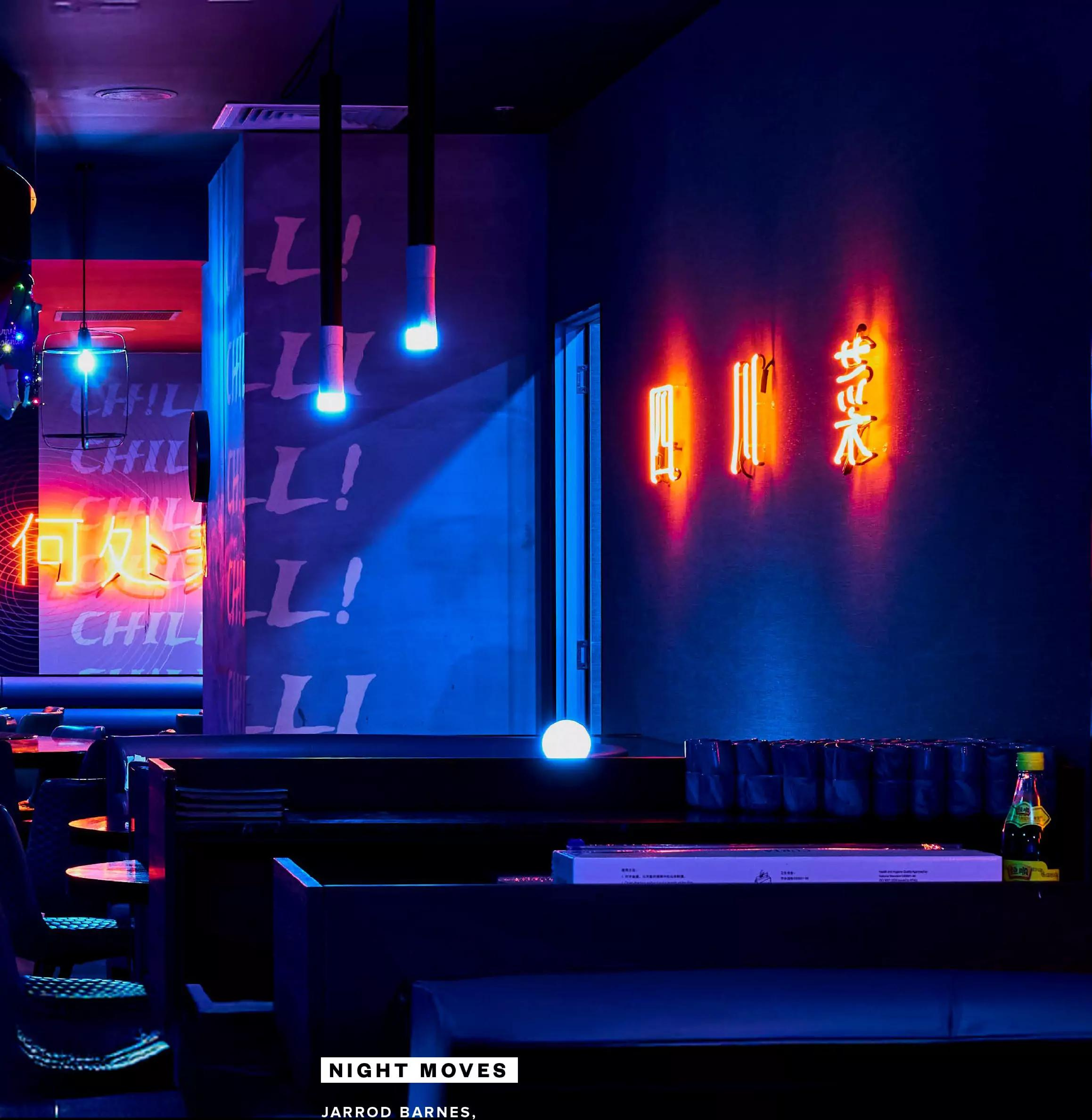
“I love the way the neon lights bleed onto the walls. It’s so cinematic. When that happens, I like to imagine what sort of movie scene this could be.”



NIGHT MOVES

JARROD BARNES, PHOTOGRAPHER

"One of my favourite things about shooting at night is the artificial light and colours I have to play with," says Barnes, whose shot, above was taken in Melbourne's Chinatown. "I love the way the neon lights bleed onto the walls. It's so cinematic. When that happens, I like to imagine what sort of movie scene this could be."

On this occasion, Barnes envisaged an underworld boss sipping whisky alone, before a mysterious female figure enters the frame, holding a sword and seeking revenge. "Cue the music!"

Barnes also captured the image on the following page, outside the State Theatre in Sydney. "I was half on the road to get a great angle, and I got tooted by more than one car in the process," he says. "I love the nostalgia from the shape of the buildings and the signs, contrasted with the car lights in the foreground, which are all about the pace of today's world, where we're always rushing." *jarrodbarnes.com*

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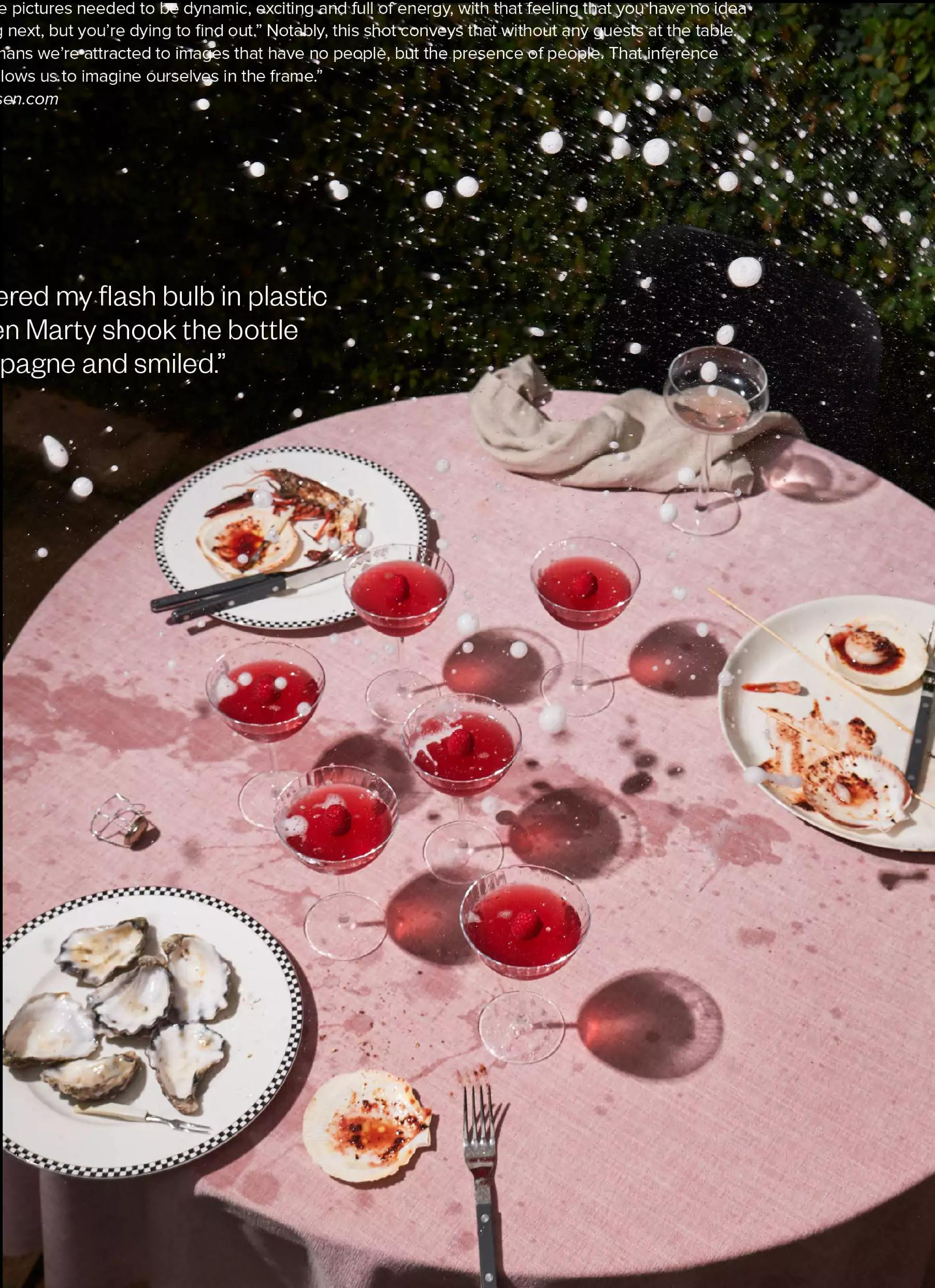
TABLE MANNERS

KRISTOFFER PAULSEN, PHOTOGRAPHER

Part of a six-day shoot for *The Dinner Party: A Chef's Guide to Home Entertaining* by Martin Benn and Vicki Wild (Hardie Grant), this image didn't happen by chance. "But it wasn't one that you get a second go at," says Paulsen. "Vicki was the mastermind. We protected everything as much as possible, and covered my flash bulb in plastic wrap, then Marty shook the bottle of Champagne and smiled." The brief, adds Paulsen, "was basically the funnest dinner party ever. The pictures needed to be dynamic, exciting and full of energy, with that feeling that you have no idea what's coming next, but you're dying to find out." Notably, this shot conveys that without any guests at the table. "I think as humans we're attracted to images that have no people, but the presence of people. That inference of humanity allows us to imagine ourselves in the frame."
kristofferpaulsen.com

> "We covered my flash bulb in plastic wrap, then Marty shook the bottle of Champagne and smiled."



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Simple Everyday recipes
PAGE 74

Korean fried chicken masterclass
PAGE 78

Midnight feasting goes glam
PAGE 98

Chef Helly Raichura's Food of Bharat
PAGE 108

Food

Mussels in white wine and cream at France-Soir, p93

PHOTOGRAPHY JULIAN KNGMA.

Gourmet Traveller uses free-range pork and poultry, supplied by Australian Pork and Aurum Poultry, in the *GT* Test Kitchen and in all our photo shoots.

Everyday

Easy entertaining, simple weeknight dinners and suppers to share.

PHOTOGRAPHY **JAMES MOFFATT**
RECIPES AND STYLING **MAXWELL ADEY**
FOOD PREPARATION **KATHY KNUDSEN**

One-pan prawn casarecce with kefalotiri

SERVES 4 // PREP 20 MINS // COOK 15 MINS

2	**tbsp extra-virgin olive oil**
1	**Spanish onion, finely chopped**
4	**garlic cloves, finely chopped**
1	**red long chilli, thinly sliced**
2	**tsp each finely chopped oregano and thyme**
1	**tsp rigani (see tip box)**
150	**ml white wine**
500	**ml (2 cups) fish stock**
2	**400 gm can cherry tomatoes**
300	**gm casarecce**
500	**gm large uncooked prawns, peeled, tails intact**
2	**tbsp finely chopped dill, plus extra sprigs to serve**
3	**tsp fish sauce**
	Finely grated zest of 1 lemon, plus 1 tbsp juice
	Finely grated kefalotiri and dried chilli flakes, to serve

1 Heat olive oil in a large casserole over medium heat. Add onion, garlic and chilli and cook, stirring occasionally, until softened (5-6 minutes). Add herbs, and stir until fragrant (1-2 minutes). Deglaze with wine and reduce by half (1 minute). Stir in stock, bring to the boil and simmer until reduced by three-quarters. Stir in tomatoes and pasta; bring to a simmer. Reduce heat to low and cook, covered, until almost al dente (6 minutes). Stir in prawns; cover and cook until opaque (2-3 minutes). Remove from heat; stir in dill, fish sauce, lemon zest and juice, then season to taste.

2 Divide pasta among serving plates and scatter with cheese, chilli flakes and extra dill to serve.

Note Rigani, dried Greek oregano, is available from select delicatessens.

+

UMAMI MAGIC

We've added a dash of fish sauce for some umami punch. For a more subtle flavour, try adding a couple of anchovies to the sofrito instead.

V

Cheese and kimchi pancake with gochujang mayonnaise and cucumber salad

SERVES 2 // PREP 15 MINS // COOK 8 MINS

200	**gm kimchi, thinly sliced, plus 2 tbsp liquid reserved**
2	**spring onions, thinly sliced, plus extra to serve**
50	**gm coarsely grated smoked cheddar**
60	**gm rice flour**
40	**gm plain flour**
1	**tbsp neutral-flavoured oil**
	Micro shiso and torn toasted nori, to serve

GOCHUJANG MAYONNAISE

75	**gm Kewpie mayonnaise**
1	**tbsp gochujang (see note)**

CUCUMBER SALAD

2	**tsp sesame oil**
2	**tsp soy sauce**
2	**tsp lime juice**
1	**tsp honey**
1	**Lebanese cucumber, halved lengthways, seeds removed and thinly sliced**
2	**radishes, thinly sliced into rounds on a mandolin**
1	**spring onion, thinly sliced into rounds**
2	**tsp roasted sesame seeds, plus extra to serve**

1 For gochujang mayonnaise, combine all ingredients in a bowl and transfer to a piping bag fitted with a 2mm nozzle.

2 For cucumber salad, combine all ingredients in bowl and stand for flavours to develop (10 minutes).

3 Meanwhile, combine kimchi, reserved liquid, spring onion and cheddar in a bowl. Add combined flours and 125ml cold water, season to taste and stir until just combined.

4 Heat oil in a large frying pan over medium-high heat. Add batter, and using a spatula spread evenly over base of pan. Cook until golden (3-4 minutes). Carefully, invert pancake onto a plate and slide back into pan; cook until golden and cooked through (3-4 minutes). Transfer pancake to a board and cut into squares.

5 Arrange pancake on a serving plate, drizzle with gochujang mayonnaise, scatter with sesame seed, nori and shiso. Serve with cucumber salad on the side. ➤

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FLAVOUR TIP

Cheese may not be a traditional addition to kimchijeon, yet this is a match made in heaven. Kimchi's sour, salty and sharp qualities make it the perfect foil for rich, creamy cheese.

V

Roast onion tarte Tatin with apple and Comté salad

SERVES 4 // PREP 10 MINS // COOK 30 MINS

75	**gm caster sugar**
40	**gm cold salted butter, chopped**
2	**tbsp Sherry vinegar**
6	**thyme sprigs, plus extra sprigs to serve**
3	**large Spanish onions, sliced into 1.5cm-thick rounds**
375	**gm sheet butter puff pastry (we use Carême), rolled to 4mm thick and cut to a 25cm round**
	APPLE AND COMTÉ SALAD
1	**witlof, leaves separated**
2	**cups (loosely packed) each frisée and watercress sprigs**
¼	**cup (loosely packed) chervil**
2	**tbsp extra-virgin olive oil**
1	**tbsp hazelnut oil**
2	**tsp Dijon mustard**
1	**tbsp finely chopped chives**
3	**tsp each Sherry vinegar and lemon juice**
1	**red apple, thinly sliced on a mandolin**
50	**gm Comté, shaved**
50	**gm roasted hazelnuts, coarsely chopped**

1 Preheat oven to 190°C fan-forced. Scatter sugar evenly over the base of a 25cm-diameter cast-iron frying pan and cook over high heat until sugar begins to dissolve and caramelise around the edges (1-2 minutes). Start swirling pan occasionally to cook sugar evenly (do not stir) until sugar is all caramelised (3-4 minutes). Add butter, vinegar and thyme, swirl to combine (20-30 seconds), then remove from heat. Arrange onions over caramel in a circle, removing outer rings from some onion rounds to fit neatly in a single layer. Cover with puff pastry round, tucking edges down around the onions. Score centre for steam to escape, then bake until pastry is dark golden and puffed (20-25 minutes).

2 Meanwhile, for salad, place witlof, frisée, watercress and chervil in iced water to crisp (10 minutes). Drain; dry well with a clean tea towel. Place olive oil, hazelnut oil, mustard, chives, vinegar and juice in a large bowl, season to taste and whisk to combine. Add witlof mixture, apple, Comté and hazelnuts; gently toss to dress.

3 Remove tart from oven; stand for 1 minute. Place a serving plate on top; shake pan to loosen, then work quickly, invert tart (be careful, hot caramel can drip). Cut tart into wedges, scatter with extra thyme and serve with apple and Comté salad on the side.

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SWAP IT OUT

We've used snapper fillets here, but any firm, white-fleshed fish – such as blue eye cod or barramundi – could be used; simply adjust cooking times depending on thickness of fillets.

DF GF

Crisp-skinned snapper with salmoriglio and lemon potatoes

SERVES 2 // PREP 15 MINS // COOK 35 MINS

500	gm small kipfler potatoes, halved lengthways
4	unpeeled garlic cloves
2	tsp rigani (dried Greek oregano; see note)
60	ml (¼ cup) extra-virgin olive oil
½	lemon, thinly sliced into rounds
2	pink snapper fillets (about 180gm each), skin on, pin-boned
	Steamed broccolini, to serve
	SALMORIGLIO SAUCE
½	cup (loosely packed) oregano
1	anchovy
1	small garlic clove, crushed
1	tsp rigani (dried Greek oregano; see note)
60	ml (½ cup) extra-virgin olive oil
	Finely grated zest and juice of ½ lemon

1 Preheat oven to 220°C fan-forced. Place potatoes in a saucepan, cover with cold salted water and tight-fitting lid and bring to the boil. Drain; cover with a tea towel to steam dry (2-3 minutes). Toss hot potatoes, garlic, dried oregano and 2 tbsp olive oil in a large roasting pan (don't season). Roast, tossing occasionally, until light golden (15 minutes). Add lemon slices to roasting pan, toss to coat, then roast until potatoes are golden and tender (15 minutes). Season generously. Carefully squeeze garlic from skins and toss through potatoes.

2 Meanwhile, for salmoriglio, combine all ingredients in a food processor and process until smooth. Season to taste.

3 Drizzle fish with 2 tsp olive oil and season generously. Heat remaining 2 tsp olive oil in a non-stick frying pan over medium-high heat. Add fish to pan, skin-side down, weigh down with fish weight or a heavy saucepan; cook until skin is golden (3-4 minutes). Turn, and cook until golden and just cooked through (1-2 minutes).

4 Divide potatoes, fish and broccolini among plates. Drizzle with salmoriglio sauce to serve.

Note Rigani, dried Greek oregano, is available from select delicatessens. ➤

GF V

Cheat's radicchio risotto with porcini and sage

SERVES 4 // PREP 10 MINS // COOK 25 MINS

20	**gm dried porcini mushroom pieces**
1	**litre hot chicken stock**
1	**large head radicchio (about 200gm)**
125	**ml (½ cup) extra-virgin olive oil**
1½	**tbsp aged balsamic vinegar**
1	**leek, white part only, thinly sliced**
3	**garlic cloves, finely chopped**
300	**gm (1½ cups) arborio rice**
1	**tbsp each finely chopped sage and thyme**
150	**ml red wine**
40	**gm unsalted butter, chopped**
120	**gm mascarpone**
100	**gm finely grated parmesan, plus extra to serve**
40	**gm chopped walnuts**
¼	**cup (loosely packed) sage leaves**

1 Preheat oven to 200°C fan-forced. Soak dried mushroom pieces in 100ml boiling water in a bowl until soft (8-10 minutes), then pour into remaining stock.

2 Meanwhile, halve radicchio through the stem; finely shred half and cut the remaining half into thin wedges. Place radicchio wedges on a large oven tray lined with baking paper, drizzle with 1 tbsp olive oil and balsamic vinegar, season to taste and toss to coat. Roast until golden and beginning to char (10-12 minutes).

3 Meanwhile, heat 2 tbsp olive oil in a large saucepan over medium heat. Add leek and garlic; cook, stirring occasionally, until softened (5-6 minutes). Add shredded raddichio and stir to wilt (2-3 minutes). Stir in rice and herbs to coat in oil and lightly toast, then add wine and stir until almost evaporated (1-2 minutes). Add hot stock mixture, reduce heat to low and cook, covered, until rice is al dente (11-12 minutes). Remove from heat. Add butter, mascarpone and parmesan to risotto; cover and stand for 5 minutes. Beat until creamy and season to taste.

4 Meanwhile, place walnuts, sage and remaining 60ml olive oil in a small saucepan over low heat; cook, stirring occasionally, until golden and crisp (5-6 minutes).

5 Divide risotto and roasted radicchio among serving bowls; scatter with extra parmesan, walnuts and fried sage to serve.

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FUNKY ADDITION

If blue cheese is up your alley, try topping with some Gorgonzola dolce for a creamy yet sharp hit.

+

PROTEIN SWAP
This is equally delicious with trout or salmon fillets for a pescatarian take.

DF GF

Mojo pork sirloin with coconut and carrot rice

SERVES 4 // PREP 20 MINS // COOK 20 MINS

4	**pork scotch fillets (about 200gm each)**
1	**tbsp extra-virgin olive oil**
	MOJO
1	**cup (loosely packed) coriander, plus extra to serve**
1	**large garlic clove, crushed**
1	**long green chilli, coarsely chopped, plus extra thinly sliced to serve**
½	**tsp ground cumin**
125	**ml (½ cup) extra-virgin olive oil**
	Finely grated zest of 1 lime, plus 2 tbsp juice
	Finely grated zest of 1 orange, plus 2 tbsp juice
	COCONUT AND CARROT RICE
2	**tbsp extra-virgin olive oil**
1	**onion, finely chopped**
2	**small carrots, grated**
2	**garlic cloves, crushed**
1	**tsp cumin seeds**
300	**gm (1½ cups) basmati rice, rinsed**
165	**ml (⅔) coconut milk**
500	**ml (2 cups) chicken stock**
2	**bay leaves**
75	**gm baby spinach**
400	**gm can red kidney beans, drained and rinsed**

1 For mojo sauce, combine all ingredients in a food processor and process until smooth. Season to taste.

2 Place half the mojo sauce in a large bowl (reserve remaining sauce for serving); add pork and turn to coat, and stand to marinate (10 minutes).

3 For coconut and carrot rice, heat olive oil in a casserole over medium heat. Add onion and cook, stirring occasionally, until softened (4-5 minutes). Add carrot, garlic and cumin seeds, and cook, stirring occasionally, until softened and fragrant (2-3 minutes). Add rice, stir to coat, then add coconut milk, stock and bay leaves, then bring to the boil. Cover, reduce heat to low; cook until rice is tender (12 minutes). Remove from heat, add spinach and stand to wilt (5 minutes). Season.

4 Drain pork from marinade, pat dry with paper towel and season generously. Heat oil in a large frying pan over medium-high heat. Add pork to pan; cook until golden and just cooked through (4-5 minutes each side). Remove from pan and set pork aside loosely covered with aluminium foil to rest (5 minutes).

5 Fluff rice with a fork and stir through kidney beans. Thickly slice pork. Divide rice mixture and pork among shallow bowls. Drizzle with mojo sauce and scatter with extra coriander and thinly sliced green chilli to serve. ➤

GF V

Red lentil dhal with roast pumpkin and curry-leaf brown butter

SERVES 2 // PREP 15 MINS // COOK 25 MINS

1	kg Kent pumpkin, skin on, cut into 2cm thick wedges
1	garlic clove, crushed
1	tsp garam masala
1½	tbsp neutral-flavoured oil
125	gm unsalted butter, chopped
¼	cup roasted cashews, chopped
1	tbsp finely grated ginger
2	curry leaf sprigs, plus extra fried leaves to serve
½	tsp each chilli flakes and nigella seeds
	Coriander, to serve
	RED LENTIL DHAL
300	gm spilt red lentils
1	small Spanish onion, thinly sliced
1	fennel bulb, thinly sliced
2	tbsp finely grated ginger
2	garlic cloves, crushed
2	tsp ground turmeric
1	tsp each ground cumin and ground coriander
1	cinnamon quill
1	curry leaf sprig
1	long green chilli, thinly sliced, plus extra to serve
400	ml coconut milk, plus extra for drizzling
	Finely grated zest and juice of 1 lime

1 Preheat oven to 220°C fan-forced. Place pumpkin, garlic, garam masala and oil in a large bowl, season to taste and toss to coat. Arrange pumpkin wedges on 2 large oven trays lined with baking paper. Roast until golden and lightly charred (25-30 minutes).

2 Meanwhile, for dhal, combine all ingredients and 600ml water in a large saucepan and bring to the boil. Reduce heat to low and simmer, covered, until lentils are breaking down (20 minutes). Stir through lime zest and juice and season to taste.

3 Melt butter in a small saucepan over low heat. Add cashews, ginger, curry leaves and remaining spices; cook, stirring occasionally, until nut brown and fragrant (3-4 minutes). Remove from heat and season to taste.

4 Spoon dhal into shallow serving bowls. Arrange roast pumpkin on top; drizzle with extra coconut milk and spiced brown butter. Scatter with coriander, extra thinly sliced green chilli and fried curry leaves to serve.

+

PRODUCE SWAP

We've gone with roast pumpkin wedges as the crowning glory atop this dhal. Other roast vegetables such as cauliflower, beetroot, carrot or sweet potato would work equally well.

+ EASY ENTERTAINING
Impressive looking and fast cooking; make this for friends for a relaxed midweek meal.

Spiced lamb racks with roast vegetables, couscous and harissa yoghurt

SERVES 4 // PREP 20 MINS // COOK 30 MINS

4	small garlic cloves, crushed
3	tsp ras el hanout (see note)
80	ml (⅓ cup) extra-virgin olive oil
4	French-trimmed 3-cutlet lamb rack (300gm each), at room temperature
1	Spanish onion, cut into wedges
2	bunches baby carrots, trimmed, scrubbed and halved
1	bunch baby beetroot, trimmed, scrubbed and cut into wedges
400	gm can chickpeas, drained and rinsed
1	tsp each cumin seeds and coarsely crushed coriander seeds
1	tsp honey
	Finely grated zest and juice of ½ orange
180	gm wholewheat couscous
	Chopped roasted almonds and coriander, to serve
	HARISSA YOGHURT
200	gm Greek-style yoghurt
2	tsp harissa paste
2	tsp lemon juice
	MINT DRESSING
1	garlic clove, crushed
1	cup (loosely packed) mint, chopped, plus extra leaves to serve
125	ml (½ cup) extra-virgin olive oil
	Finely grated zest of 1 lemon, plus 80ml (⅓ cup) juice
	Finely grated zest of ½ orange, plus 2 tbsp juice

1 Preheat oven to 220°C fan-forced. Combine half the garlic, ras el hanout and 1 tbsp olive oil in a large bowl. Add lamb, massage to coat and set aside to marinate (10 minutes).

2 Meanwhile, combine onion, carrots, beetroot, chickpeas, spices, honey, orange zest, juice, remaining garlic, and 2 tbsp olive oil in a large bowl, season to taste, toss to coat and divide among two large oven trays lined with baking paper. Roast, tossing occasionally, until vegetables are golden and tender (25-30 minutes).

3 Place couscous in a bowl, add 375ml boiling water, cover with plastic wrap and stand until liquid is absorbed (4-5 minutes). Fluff up with fork and season.

4 Season lamb racks generously. Heat 1 tbsp oil in a large ovenproof frying pan over medium-high heat, add lamb, fat-side down, and cook, turning occasionally, until browned all over (3-4 minutes). Transfer to oven and roast until cooked to your liking (10-12 minutes for medium-rare). Rest for 5 minutes.

5 Meanwhile, for harissa yoghurt, combine all ingredients in a bowl and season to taste.

6 For mint dressing, combine all ingredients in a food processor and process until smooth and combined. Season to taste.

7 Arrange couscous, roast vegetables and lamb on a large serving platter. Drizzle with mint dressing, scatter with roasted almonds, extra mint and coriander. Serve with harissa yoghurt on the side.

Note Ras el hanout, a North African spice blend, is available from select supermarkets and delicatessens, and online at herbies.com.au. ➤

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DOUBLE BATCH

Make a double batch of butter and keep in the freezer for steak night. Perfect with roast potatoes and a glass of red.

GF

Roast chicken, pancetta and Brussels sprouts tray bake with Caesar butter

SERVES 4 // PREP 15 MINS // COOK 45 MINS

2	garlic cloves, crushed
1	tbsp finely chopped thyme
	Finely grated zest and juice of ½ lemon
80	ml (⅓ cup) extra-virgin olive oil
8	chicken thighs, skin on, bone in
8	long, thin slices flat pancetta (see note)
8	golden shallots, trimmed, halved lengthways
500	gm Brussels sprouts, halved lengthways
300	gm green beans, trimmed, halved lengthways
½	bunch cavolo nero, leaves stripped and torn into pieces
	Finely grated parmesan, to serve
	CAESAR BUTTER
150	gm softened unsalted butter
4	anchovies, mashed to a paste
1	large garlic clove, crushed
1	tbsp each finely chopped tarragon
1	tbsp aged red wine vinegar
	Finely grated zest and juice of ½ lemon

1 Preheat oven to 220°C fan-forced. Combine garlic, thyme, lemon zest and juice and olive oil in a large bowl, season to taste, then add chicken thighs, toss to coat and set aside to marinate (10 minutes).

2 Meanwhile, for Caesar butter, place all ingredients in a food processor and process to combine. Season to taste. Transfer to a small saucepan and set aside.

3 Drain chicken from marinade (reserve marinade for vegetables). Wrap chicken thighs with pancetta and place seam-side down on 2 large oven trays lined with baking paper. Roast until chicken is light golden (20 minutes). Add shallots and Brussels sprouts to bowl with marinade, toss to coat, then divide among oven trays around chicken in a single layer. Return trays to oven and roast until chicken runs clear when thighs are pierced with a skewer (20 minutes). Transfer chicken to a plate; cover loosely with aluminium foil to rest (10 minutes).

4 Divide beans and cavolo nero among trays with Brussels sprout mixture, carefully toss to coat, return to oven and roast until vegetables are golden and tender (10 minutes).

5 Warm butter over low heat until melted. Arrange chicken and roast vegetables on a large serving platter; drizzle with warm Caesar butter and scatter with finely grated parmesan to serve.

Note If pancetta is unavailable, substitute streaky bacon.

V

Burnt maple pear and ginger dumpling pudding

SERVES 6 // PREP 35 MINS // COOK 45 MINS

125	**ml (½ cup) maple syrup, plus extra for brushing**
60	**gm unsalted butter, chopped**
75	**gm brown sugar**
2	**tbsp spiced rum**
1	**tbsp finely grated ginger**
	Finely grated zest and juice of 1 orange and 1 lemon
400	**gm corella pears (about 2), cored, cut into 5mm slices lengthways**
	Vanilla bean ice-cream, to serve
	GINGER DUMPLINGS
200	**gm self-raising flour**
2	**tsp ground ginger**
½	**tsp ground allspice**
1½	**tbsp brown sugar**
60	**gm cold unsalted butter, chopped**
1	**egg**
50	**ml buttermilk**

1 Preheat oven to 160°C fan-forced. Cook maple syrup in a 25cm-diameter ovenproof frying pan over medium-high heat until carmelised (4 minutes). Add butter and swirl to combine. Add sugar, rum, ginger, citrus zests and juices, 125ml water and 1 tsp sea salt flakes. Bring to a simmer; add pears and cook, stirring occasionally, until slightly softened (5 minutes). Remove from heat; cool briefly.

2 For ginger dumplings, sift flour and spices into a bowl; stir through sugar and a pinch of fine sea salt, then rub in butter with your fingertips until it resembles coarse breadcrumbs. Make a well in centre; whisk egg and buttermilk in a jug to combine, add to well and mix to form a wet dough (don't overmix). With damp hands, roll walnut-sized balls of dumpling batter (about 1 tbsp) and arrange on top of pears 1.5cm apart in pan. Brush dumplings with extra maple syrup, cover tightly with two layers of aluminium foil and bake until puffed (30 minutes). Remove pudding from oven, remove foil, brush dumplings with extra maple syrup and bake until golden and puffed (12-15 minutes).

3 Serve dumpling pudding hot with ice-cream. ●

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NEW TWIST

Inspired by golden syrup dumplings, this recipe uses maple syrup with lots of heady ginger to balance the sweet caramel notes.

Soy glazed Korean fried chicken

Moon Mart's **EUN HEE AN** shares the recipe for her signature dakgangjeong.

IF THERE'S A LATE-NIGHT FOOD TO RULE THEM ALL, IT HAS TO BE FRIED chicken, and Korean fried chicken showcases it in all its glory. "I love the texture, the crunchy batter and the juicy meat underneath," says Eun Hee An of Melbourne's beloved Moon Mart. "Korean chicken also has glazes, which adds sweet, salty and savoury elements to it." In this recipe the chicken is brined in buttermilk, fish sauce and salted krill, to tenderise and amplify its umami flavour. "For Koreans fried chicken must be eaten with beer. We call this chik-mek, as mekju is the Korean word for beer," says Hee An. When it comes to choosing a brew, any light rice lager goes well. "Korean brands like Cass are very simple but very refreshing and complementary. Locally I like Mountain Goat pale ale because it tastes like passionfruit and it's super easy to drink."

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REQUEST A RECIPE
To request a recipe from
Australia's leading chefs and
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Step by step

SERVES 4-6 // PREP 40 MINS // COOK 30 MINS (PLUS BRINING, COOLING)

Start this recipe 1 day in advance.

1.2	kg whole chicken
200	ml buttermilk
40	gm salted krill (see note)
1	tbsp Korean fish sauce (see note)
250	gm plain flour
125	gm sweet potato starch (see note)
	Vegetable oil, for deep-frying
	Toasted black sesame seeds, to serve
	PICKLED DAIKON
¼	daikon (about 300gm), peeled and cut into 1cm cubes
100	ml brown rice vinegar
50	gm caster sugar
	SOY GLAZE
100	ml Korean soy sauce
100	ml maple syrup
2	garlic cloves, crushed
5	gm piece kombu (see note)
1	bay leaf
	Thinly peeled zest of ½ lemon

PHOTOGRAPHY JAMES MOFFATT. STYLING ELISA BAKER. FOOD PREPARATION MAXWELL ADEY.

+

MIX IT UP

This recipe can also be done with chicken wings or drumsticks.

1 For pickled daikon, place daikon in colander, add 1 tsp fine sea salt, toss to coat and set aside to drain (15 minute). Pat dry with paper towel and place in a non-reactive bowl. Place remaining ingredients and 150ml water in a small saucepan; bring to the boil, then pour over daikon to cover. Cover directly with plastic wrap and refrigerate overnight to pickle.

2 Joint chicken into 12 pieces. Combine buttermilk, salted krill and fish sauce in a non-reactive bowl; add chicken, turn to coat, cover and refrigerate overnight to brine.

3 For glaze, place all ingredients in a small saucepan, bring to a simmer, then remove from heat. Set aside to cool, then strain into a large bowl.

4 Preheat oil in a deep-sided saucepan to 140°C. Combine flour and sweet potato starch in a large bowl. Drain chicken from marinade. Dust chicken pieces heavily in flour mixture and deep-fry, in batches, turning occasionally, until light golden (4 minutes; the chicken won't be cooked through). Using a slotted spoon, transfer chicken pieces to a wire rack set over a large tray lined with paper towel and set aside.

5 Increase oil to 180°C. Deep-fry chicken, in batches, until deep golden and cooked through (5 minutes). Using a slotted spoon, transfer chicken pieces to wire rack to drain and cool slightly, then toss through glaze. Serve chicken scattered with sesame seeds and pickled daikon.

Note Salted krill, Korean fish sauce, sweet potato starch, and kombu are available from Asian supermarkets. ●

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Coup de Cœur
du Vign

BON SOIR

Melbourne's favourite French bistro, France-Soir, turns on its Gallic charm with these classic dishes designed for a fancy, late-night supper.

PHOTOGRAPHY **JULIAN KINGMA**
STYLING **MAXWELL ADEY**
RECIPES **GERAUD FABRE**
WORDS **LARISSA DUBECKI**

Baked sea perch dumplings in bisque, p97

From far left: France-Soir manager Jimmy Pluet; owner Jean-Paul Prunetti and chef Geraud Fabre.

FOR A MAN WHO LEFT PARIS BECAUSE HE WAS SICK OF ITS RESTAURANT industry, it's remarkable that Jean-Paul Prunetti has clocked up 39 years at France-Soir while effectively turning his Toorak Road site into Melbourne's ninth arrondissement.

A restaurant so French it's practically smoking a Gauloises while twirling its moustache, France-Soir has earned its icon status. Little changed since 1986, its menu is a rollcall of Gallic certainty from omelette au fromage to salade Niçoise and steak frites. The 4500-bottle wine list might induce Stendhal syndrome among lovers of Bordeaux and Burgundy. A black-and-white-clad tribe of accented waiters add their own frisson.

Directors, musicians and performers of all stripes beeline to France-Soir when they're touring. They're drawn by its excess of comfort and a closing time of no earlier than midnight (but quite possibly a lot later). Bruce Springsteen, Mick Jagger and Tom Jones have graced its mirror-lined dining room, and American hip-hop artist Drake is a recent luminary – but France-Soir is the kind of place where everyone's a rock star.

"A lot of people hop from table to table," says Prunetti. "It's a bit of a club. I don't know how to explain France-Soir but it's a buzz. It's just something that has grown and grown naturally."

The recipes chosen here represent a fraction of the France-Soir repertoire that only grows with age. "People will get upset if a particular dish has been taken off. That's why the menu has become bigger over the years, because we aren't allowed to stop serving things."

Contrary to misconceptions about the heaviness of French food, Prunetti asserts it is possible to eat like this every day while remaining healthy, as his nimble 76 years of age attest. "The French eat a lot of salads and crudités," he says. "You just have to watch out for the chips."
france-soir.com.au

Roast halved chicken with jus and potato frites

SERVES 4 // PREP 10 MINS // COOK 50 MINS (PLUS RESTING)

"We constantly work on the quality of our roast chicken as this is considered an important dish historically in France," says chef Geraud Fabre. "Our clientele prefer tender chicken, rather than traditional cockerel which requires brining to tenderise."

1	whole chicken (1.6kg), butterflied, at room temperature
100	gm duck fat
1	head of garlic, halved horizontally
150	ml white wine
300	ml brown chicken stock (see note)
2	each thyme and small rosemary sprigs, plus extra to serve
	Potato frites, to serve

1 Preheat oven to 220°C fan-forced. Remove wishbone, then halve chicken lengthways on either side of the breast bone (discard breast bone).

2 Season chicken. Heat duck fat in a large cast-iron frying pan over high heat. Add chicken, skin-side down, and cook until golden (3 minutes). Turn chicken, add garlic halves to pan, then transfer to oven and roast until chicken is golden and juices run clear when thigh is pierced with a skewer (35-40 minutes). Remove from pan; set aside to rest (15 minutes).

3 Carefully drain excess fat from pan. Return frying pan to medium-high heat; squeeze garlic from its skins into pan, add wine, stock and herbs; simmer until reduced to a jus (7-8 minutes).

4 Arrange chicken on a serving plate. Scatter with extra rosemary and serve with jus and frites on the side.

Note The best chicken stock is made from scratch. If unavailable, substitute chicken bone broth. ➤

MERCI

MOULES MARINIÈRE

Mussels in white wine and cream

SERVES 6 AS A STARTER // PREP 20 MINS // COOK 25 MINS

"The essence of France-Soir is its simplicity, so the classic moules marinière was a must," says Fabre. "Ours is a traditional recipe that has been made in the north of France for hundreds of years. Make sure you use a dry rather than a sweet wine."

2 tbsp vegetable oil
2 kg mussels, cleaned, beards removed
Dill sprigs, lemon wedges and baguette, to serve

ONION SAUCE

80 gm unsalted butter, chopped
600 gm small onions (about 6), thinly sliced
2 tsp dried mixed herbs
1 bay leaf
1 tbsp plain flour
200 ml white wine
250 ml (1 cup) fish stock
250 ml (1 cup) thickened cream

1 For onion sauce, heat butter in a saucepan over medium-low heat. Add onions, dried herbs and bay leaf and cook, stirring occasionally, until softened (10-12 minutes). Increase heat to medium-high. Add flour and cook, stirring, for 2 minutes. Deglaze with wine; reduce by half (1-2 minutes). Add stock, bring to a simmer and cook, stirring occasionally, until reduced by half (4-5 minutes). Add cream, bring to a simmer, then remove from heat. Sauce can be refrigerated for 3 days.
2 Heat oil in a large saucepan over high heat. Add mussels, cover with a tight-fitting lid and cook, shaking pan occasionally, until mussels begin to open (2 minutes). Add onion sauce, bring to a simmer, stirring occasionally, until mussels open (2-3 minutes).
3 Divide mussels among serving bowls, scatter with dill; serve with lemon wedges and baguette on the side.

ONGLET À L'ÉCHALOTE

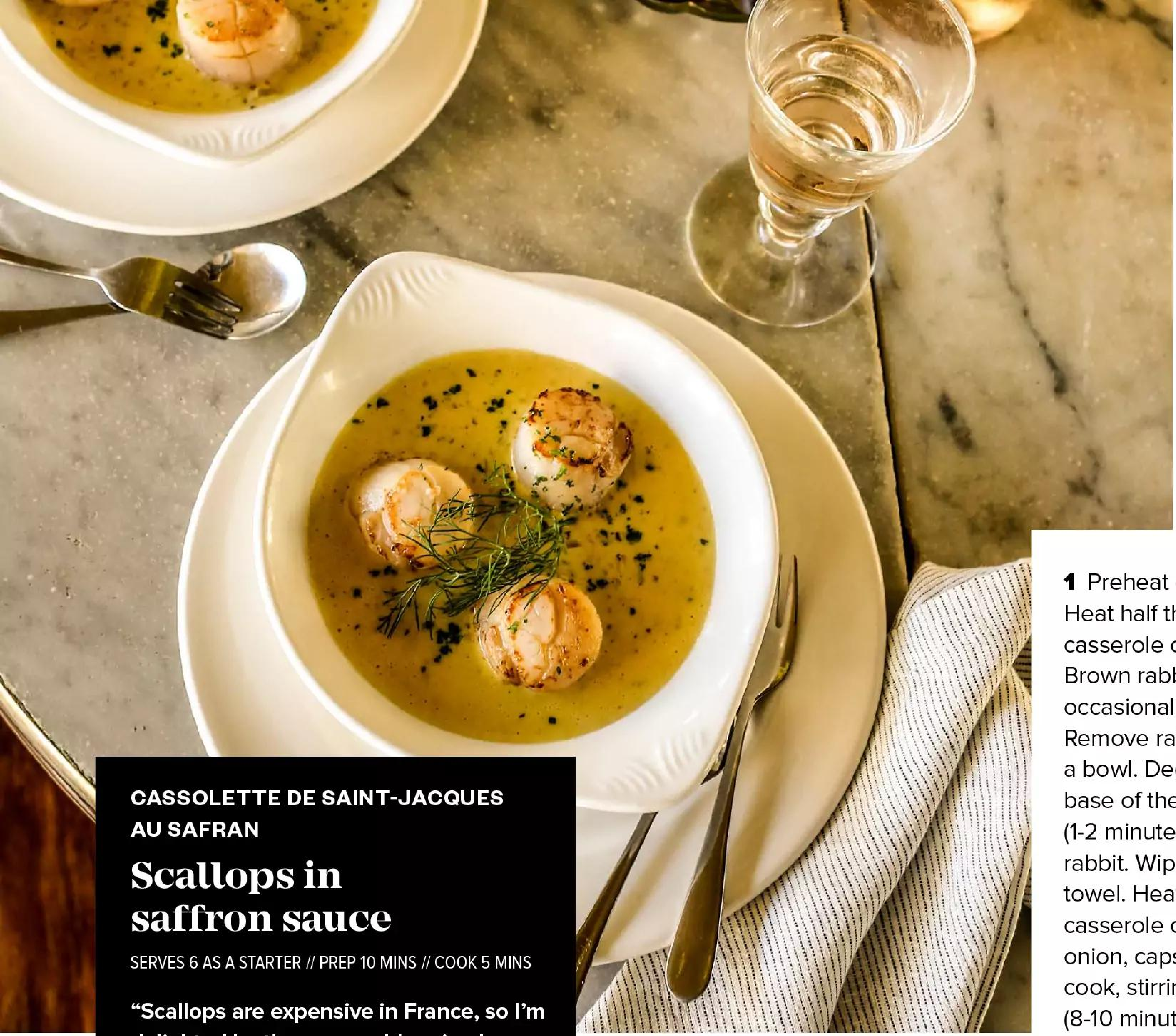
Hanger steak with eschallots

SERVES 4 // PREP 5 MINS // COOK 8 MINS (PLUS RESTING)

"The technique of covering a hot steak with oil-drenched eschallots comes from the kitchen of my Bordelaise mother and is a tradition in the south-west of France. I continue the tradition today as the flavours are truly delicious and only achieved by this method."

4 golden shallots, finely chopped
120 ml vegetable oil
4 beef hanger or flat-iron steak (220gm), at room temperature
Finely chopped chives, potato frites and dressed mesclun, to serve

1 Combine shallots and 100ml oil in a bowl and season; stand to allow flavours to develop (15 minutes).
2 Season steaks generously. Heat remaining oil in a large heavy-based frying pan over high heat. Cook steaks, turning once, until browned (3-4 minutes each side for medium-rare or cooked to your liking). Transfer to a plate, spoon over shallot oil and cover with an upturned bowl to rest and allow flavours to develop (10 minutes).
3 Thickly slice steaks. Divide steaks and fries among plates. Spoon shallot mixture and any resting juice over steaks; scatter with chives and season with pepper. Serve with potato frites and dressed mesclun on the side. ➤



CASSOLETTE DE SAINT-JACQUES AU SAFRAN

Scallops in saffron sauce

SERVES 6 AS A STARTER // PREP 10 MINS // COOK 5 MINS

"Scallops are expensive in France, so I'm delighted by the reasonably priced ones here. I use Iranian saffron in the sauce, as it adds colour, flavour and subtlety."

18	scallops in the shell
250	ml (1 cup) onion sauce (see recipe p93)
½	tsp saffron threads (see note)
30	gm cold unsalted butter, chopped
1½	tbsp vegetable oil
	Thinly sliced chives and dill sprigs, to serve

1 Remove scallops from shells and pat dry with paper towel.
2 Combine onion sauce and saffron in a small saucepan over medium-high heat. Bring to a simmer; reduce to low and simmer until saffron colour is released. Remove from heat; whisk butter, one cube at a time, into sauce until emulsified. Remove from heat and keep warm (do not reheat, sauce will split).
3 Meanwhile, heat half the oil in large cast-iron or heavy-based frying pan over high heat. Season scallops with fine cooking salt. Add half scallops to pan; sear until golden (1-2 minutes). Turn and cook until just cooked but opaque in the middle (30 seconds-1 minute). Remove from pan. Repeat with remaining oil and scallops.
4 Divide warm saffron sauce among serving plates; top with scallops and scatter with chives and dill to serve.

CASSEROLE DE LAPIN DE PROVENÇALE

Rabbit casserole with mustard sauce

SERVES 4-6 AS A MAIN // PREP 30 MINS // COOK 3HRS

"I prefer the flavour and texture of wild rabbit, but for the restaurant we use farmed," says Fabre.

2	tbsp melted duck fat
4	each rabbit legs and shoulders (see note)
250	ml (1 cup) white wine
2	small Spanish onions, thinly sliced
3	red capsicums, thinly sliced, seeds removed
2	celery stalks, diced
1	fennel bulb, diced
400	gm can diced tomatoes
750	ml (3 cups) chicken stock (see note)
200	gm mixed whole olives in brine, plus 100ml brine
	Basil, to serve
	POTATO PURÉE
1	kg sebago potatoes, peeled and cut into 3cm pieces
100	ml thickened cream
150	gm unsalted butter, chopped, plus extra melted to serve
	Pinch each of freshly grated nutmeg and white pepper
	Thinly sliced chives, to serve

1 Preheat oven to 170°C fan-forced. Heat half the duck fat in a large deep casserole over medium-high heat. Brown rabbit in batches, turning occasionally, until golden (6-8 minutes) Remove rabbit from pan and transfer to a bowl. Deglaze with wine, scraping base of the pan until reduced by half (1-2 minutes). Pour wine mixture over rabbit. Wipe casserole clean with paper towel. Heat remaining duck fat in casserole over medium heat. Add onion, capsicum, celery and fennel; cook, stirring occasionally, until softened (8-10 minutes). Add tomatoes, stock and olive brine; stir to combine. Return rabbit and wine juices to casserole. Bring to a simmer. Cover with a tight-fitting lid and braise in oven until meat is very tender but still attached to the bone (2-2½ hours; see note).
2 Meanwhile, for potato purée, place potatoes in a saucepan and cover with cold salted water; bring to the boil, then cook until potatoes are tender (15-18 minutes). Drain; cover with a tea towel and stand to steam (5 minutes). Pass through a ricer or mouli into a clean pan. Warm cream, butter, nutmeg and pepper in a saucepan, then gradually add to puréed potato, beating well between each addition, until smooth. Season. Keep warm.
3 Remove rabbit from braising stock. Return casserole to medium-high heat, and simmer until sauce is thickened (5-6 minutes). Stir through olives; return rabbit to sauce and turn to coat. Season with pepper.
4 Arrange rabbit in a serving dish and scatter with basil. Serve with potato purée drizzled with extra butter and scattered with chives on the side.
Note Ask your butcher to prepare the rabbit. At France-Soir, they use rabbit stock instead of chicken, for a richer flavour. The braising time may vary depending on size of rabbit. If not tender, return to oven and braise for an extra 30 minutes or until tender. ➤

Crème caramel

SERVES 4 // PREP 10 MINS // COOK 50 MINS (PLUS INFUSING, SETTING, CHILLING)

"Crème caramel is a home-made dessert in France, passed on by mothers," says Fabre. "Although my mother was a talented cook, I learned this recipe as an apprentice in Bordeaux at Le Chapon Fin."

500	**ml (2 cups) milk**
1	**vanilla bean pod, seeds scraped**
	Thinly peeled zest of 1 lemon
110	**gm (½ cup) caster sugar**
4	**eggs**
	Mint leaves, to serve
	CARAMEL
150	**gm caster sugar**

1 Bring milk, vanilla bean and seeds, and lemon zest to a simmer in a saucepan over medium heat. Remove from heat and stand to infuse (30 minutes).

2 Meanwhile, for caramel, scatter sugar evenly over base of a saucepan; cook over medium-high heat, swirling pan occassionally, until sugar dissolves (3-4 minutes), then swirl pan until a dark caramel forms (3-4 minutes). Remove from heat; carefully add 3 tsp water (hot caramel will spit) and swirl to combine. Divide among four, 9cm-diameter, 375ml ceramic ramekins and swirl each quickly to coat to the edges. Transfer ramekins to refrigerator to set (30 minutes).

2 Preheat oven to 130°C fan-forced. Whisk sugar and eggs in a bowl to combine; add infused milk and mix to combine, incorporating as little air as possible.

3 Strain custard into a large jug. Skim any air bubbles that have formed and pour into caramel-lined moulds. Place in a roasting pan lined with a tea towel, then fill pan with warm water to halfway up sides of moulds. Cover with foil and bake until custard is just set with a slight wobble in the centre (35-40 minutes). Remove from water bath and set aside to cool completely, gently releasing the sides of the custard with a wet finger once or twice as it cools, then refrigerate to chill (6 hours).

4 Run a sharp knife around edges of custards to release, then invert onto chilled serving plates. Scattter with mint to serve.

QUENELLES DE PERCHE SAUCE CREVETTE

Baked sea perch dumplings in bisque

SERVES 6 // PREP 35 MINS // COOK 1 HR 25 MINS (PLUS SOAKING, CHILLING)

"In the restaurant, we use a large piping bag and pipe the quenelles as long logs, slicing when cooked to portion as the traditional spooned quenelles are extremely time-consuming en masse, and more technical for the home cook," says Fabre. Pictured p89

¼	**loaf white bread (about 165gm), crusts removed, coarsely torn**
125	**ml (½ cup) cold milk**
600	**gm skinless sea perch fillets, pin-boned, cut into 3cm pieces**
1	**egg**
¼	**tsp ground cardamom**
	Pinch of freshly grated nutmeg
250	**ml (1 cup) thickened cream**
50	**ml brandy**
	PRAWN BISQUE
80	**ml (⅓ cup) vegetable oil**
10	**prawn heads**
½	**onion, diced**
½	**carrot, diced**
½	**celery stalk, diced**
½	**small fennel bulb, diced**
½	**turnip, diced**
½	**small red capsicum, seeds removed, diced**
2	**garlic cloves, crushed**
200	**gm can diced tomatoes**
3	**thyme sprigs**
1	**bay leaf**
1	**small potato, peeled, thinly sliced**
1	**litre (4 cups) fish stock**
3	**tsp brandy**
½	**tsp saffron**
2	**tsp Pernod**
	Finely grated zest and juice of ½ lemon

1 For prawn bisque, heat half the oil in a large saucepan over high heat. Add prawn heads and cook, stirring occasionally, until fragrant and shell colour deepens (10 minutes). Remove from pan. Reduce heat to medium. Add remaining oil to pan; add onion, carrot, celery, fennel, turnip, capsicum, garlic and cook, stirring occasionally, until softened (5-7 minutes). Add tomatoes and herbs; cook, stirring occasionally, until flavour develops (10 minutes). Add potatoes and prawn heads; cook for 10 minutes. Add fish stock, brandy and saffron; bring to a simmer. Reduce heat to low and simmer until flavour develops (30 minutes). Remove from heat; stir through Pernod, lemon zest and juice. Set aside to cool slightly, then transfer to a food processor in batches and process until smooth. Pass through a fine sieve. Reserve 500ml and refrigerate until required. Remaining bisque can be frozen to flavour sauces, soups and braises.

2 Place a food processor bowl in the refrigerator to chill. Place bread in a bowl and pour over milk to soak (5 minutes).

3 Place fish in chilled food processor bowl and process until smooth (30 seconds). Add soaked bread, egg and spices; process until just combined. Gradually add 100ml cream, in batches, processing well between each addition. Transfer dumpling mixture to a bowl, cover and refrigerate to chill (30 minutes).

4 Preheat oven to 240°C fan-forced. Place reserved bisque in a saucepan and bring to a simmer over medium-high heat. Simmer until reduced by half (9-10 minutes). Add brandy and 150ml cream; simmer until reduced slightly (5 minutes). Season.

5 Line a large oven tray with baking paper. To blanch dumplings, bring a large shallow casserole of salted water to the boil. Using two dessert spoons, spoon quenelles of dumpling mixture, in batches, into boiling water to blanch (1 minute or until they rise to the surface). Using a slotted spoon, transfer to the lined tray. Repeat shaping and blanching with the remaining dumpling mixture. Transfer dumplings to oven and bake until golden (5 minutes).

6 Warm sauce in a small saucepan over medium heat. Divide among six shallow serving dishes, arrange dumplings on sauce and bake until dumplings are golden and sauce colour has deepened (4 minutes).

7 Scatter dumplings with dill and serve with crusty bread on the side. ●

Late shift

Ever wondered what chefs eat after a long day working the pans? Here we ask some of the nation's chefs to dish on their favourite midnight snacks.

PHOTOGRAPHY **BENITO MARTIN**
STYLING **VIVIEN WALSH**
FOOD PREPARATION **TAMIKA O'NEILL**

Lobster spaghetti with Champagne and vanilla, p101

JUNDA KHOO, HO JIAK

Tom yum roti pizza

MAKES 2 // PREP 40 MINS // COOK 30 MINS (PLUS RESTING)

"Tom yum pizza was my favourite when I used to go to a hawker stall at Gurney Drive in Malaysia growing up. One day, it struck me: what if we use the roti dough we make at the restaurant to make a pizza base. We did, and our tom yum roti pizza was born!"

1	Spanish onion, thinly sliced
200	gm pineapple, peeled, cored, coarsely chopped
100	gm (1 cup) grated mozzarella
12	uncooked prawns, peeled, tails intact
1	long red chilli, thinly sliced, plus extra to serve
	Coriander, to serve
	ROTI DOUGH
250	gm (1 ⅔ cup) baker's flour
2	tsp sugar
1½	tbsp ghee
	TOM YUM SUGO
200	gm can diced tomatoes
90	gm Thai tom yum paste (we used Penta)
1	garlic clove, crushed
20	gm unsalted butter, chopped
½	tsp caster sugar

1 For roti dough, place flour in a large bowl. Combine sugar, 1 tsp fine sea salt and 125ml warm water in a jug; add to bowl with flour and using your hands, mix until a shaggy dough forms. Set aside, uncovered, to rest (20 minutes). Turn dough out onto a lightly floured work surface and knead until smooth, elastic and shiny (8-10 minutes). Rub ghee all over dough, place in a bowl, then cover and set aside to rest (30 minutes).

2 Meanwhile, for tom yum sugo, combine all ingredients in a saucepan over medium-low heat. Simmer, stirring occasionally, until reduced by half (10-12 minutes). Cool slightly, then using a hand-held blender, blend until smooth. Season. Transfer to a container, cover and refrigerate to chill (see note).

3 Preheat oven to 230°C fan-forced. Place a pizza stone or heavy baking tray in oven to heat. Divide dough in half and roll into balls. Roll each piece of dough on a lightly floured piece of baking paper to a 25cm round. Thinly spread 60ml sugo over each base. Top with onion, pineapple, cheese, prawns and chilli. Carefully transfer to preheated pizza stone. Bake, in batches, until golden (8-10 minutes; see note). Transfer to a board and cut into slices. Transfer to serving plates and scatter with coriander and extra chilli to serve.

Note The recipe for tom yum sugo makes more than required, but it will keep in an airtight container for a month. For an extra-crisp base, transfer pizza to a large frying pan and cook until base is golden.

MITCH ORR

Lobster spaghetti with Champagne and vanilla

SERVES 2 // PREP 30 MINS // COOK 35 MINS

"This dish was inspired by my favourite food movie, *Dinner Rush*. The chef whips up this incredible fancy lobster pasta for a restaurant critic. In the film he actually fries the pasta, almost like the vermicelli at the bottom of Golden Century's XO pipis."
Pictured p99

1	large live lobster (600-800gm)
2	tbsp extra-virgin olive oil
1	golden shallot, finely chopped
2	garlic cloves, finely chopped
250	ml (1 cup) Champagne
180	ml (¾ cup) pouring cream
1	vanilla bean, halved lengthways, seeds scraped
200	gm dried spaghetti
	Finely grated zest of 1 lemon, plus 3 tsp lemon juice
50	gm salmon roe
2	tbsp finely sliced chives
	Chervil, to serve

1 Kill lobster humanely (see note), then remove the head using a heavy knife. Boil lobster in a large saucepan of heavily salted water for 5 minutes and refresh in ice water. Run a knife around the inside of the lobster head and twist the tail off gently. Using scissors, cut the soft shell on the underside of the tail along the edges and remove. Gently pull the tail meat away from the shell and cut into 1cm slices. Refrigerate until required.

2 Heat half the olive oil in a large frying pan over high heat. Add lobster meat and cook until golden on one side (1-2 minutes). Remove from pan. Reduce heat to medium; add remaining olive oil, shallot and garlic and cook, stirring occasionally, until softened (4-5 minutes). Add Champagne and reduce by one-third (2 minutes). Add cream and vanilla, bring to a simmer, then reduce heat to low and gently simmer until slightly reduced (8-10 minutes). Season.

3 Meanwhile, cook pasta in a saucepan of salted boiling water until al dente (according to packet instructions). Drain pasta. Return pan with sauce to low heat; add pasta, lobster meat, lemon zest and juice, season and toss to coat.

4 Divide pasta among serving plates; top with roe, chives and chervil to serve.

Note RSPCA Australia's advice for killing lobsters humanely is to render them insensible by chilling them in the freezer (under 4°C) for half an hour. Then the lobster must be killed quickly by cutting through the centreline of the head, thorax and abdomen with a large, sharp knife. Cutting must occur along the longitudinal midline to destroy the nerve centres. ➤

TRISHA GREENTREE,
10 WILLIAM ST & FRATELLI PARADISO

Spanner crab and mushroom fried rice

SERVES 4 // PREP 10 MINS // COOK 15 MINS

"This dish is best eaten at midnight, post service with a cold beer, when you're physically and mentally depleted."

400	**gm cold cooked jasmine rice**
2	**tbsp sesame oil**
200	**gm mixed mushrooms (such as shiitake and oyster), halved, torn**
1	**bunch broccolini, thinly sliced**
1	**egg, lightly beaten**
150	**gm picked uncooked spanner crab meat**
1	**tbsp white miso paste mixed with 2 tbsp warm water**
40	**gm unsalted butter, chopped**
2	**spring onions, thinly sliced, plus extra to serve**
1	**tbsp soy sauce**
	Coriander, furikake and yuzu kosho, to serve

1 Place rice in a bowl and using wet hands, separate grains ensuring there are no clumps.

2 Heat sesame oil in a large wok over high heat. Add mushrooms and stir-fry until golden (5 minutes). Remove from pan. Add rice and broccolini to wok and stir-fry until lightly toasted (3-4 minutes). Make a well in centre of rice, add egg, season, and stir-fry until just cooked (30 seconds). Make a well in centre, add crab and miso mixture, then stir-fry until crab is opaque (1-2 minutes). Make a well in centre, add butter and cook until foaming (1 minute), then stir to coat rice. Stir in spring onion, soy sauce and season with white pepper. Remove from heat. Transfer to a serving bowl and top with mushrooms. Scatter with coriander and furikake and serve with yuzu kosho on the side. ➤

Thai curry chicken and salad roll, p104

OLIVER WONG-HEE, BAR HEATHER

Thai curry chicken and salad roll

SERVES 4 // PREP 50 MINS // COOK 25 MINS (PLUS MARINATING, COOLING)

"After-work fridge raids are about rolls that follow the rules of the bánh mì. This version combines a spicy curry paste, zingy pickles, fragrant herbs and fried, flavoursome chicken." Pictured p103

	Vegetable oil, for shallow-frying
	Rice flour, for dusting
2	**tbsp Kewpie mayonnaise**
½	**baby cos, leaves separated**
1	**cup (loosely packed) Thai herbs, such as coriander and Vietnamese mint**
1	**avocado, sliced**
4	**ciabatta rolls, halved horizontally**
	MARINATED CHICKEN
⅛	**tsp white peppercorns, coarsely crushed**
3	**garlic cloves, chopped**
6	**coriander roots, cleaned and soaked to remove grit**
40	**gm palm sugar, grated**
1½	**tbsp oyster sauce**
2	**tbsp fish sauce**
500	**gm boneless chicken thighs (about 4 fillets), skin on**
	CURRY PASTE
3	**dried long red chillies**
5	**dried small red chillies**
3	**golden shallots, chopped**
4	**garlic cloves, chopped**
1	**lemongrass stem, white part only, thinly sliced**
½	**tsp roasted shrimp paste, crumbled (see note)**
	Finely grated zest of 1 makrut lime (see note)
100	**ml grapeseed oil**
30	**gm finely grated palm sugar**
1	**tbsp fish sauce**
	QUICK PICKLES
60	**ml (¼ cup) rice wine vinegar**
2	**tsp caster sugar**
1	**Lebanese cucumber, thinly sliced into rounds**
½	**white onion, thinly sliced**
½	**long green chilli, thinly sliced**

1 For marinated chicken, combine all ingredients except chicken in a food processor and process until smooth. Transfer to a non-reactive bowl, add chicken and turn to coat. Cover and refrigerate overnight to marinate.

2 For curry paste, place chillies (see note) in a bowl, cover with boiling water, cover with a plate and stand to soften (15 minutes). Drain; reserve 2 tbsp soaking liquid. Place shallots, garlic, lemongrass, shrimp paste, lime zest and reserved soaking liquid in a food processor and process until smooth. Heat oil in a large frying pan over medium-high heat. Carefully add curry paste and stir-fry until fragrant (2-3 minutes). Add palm sugar and stir-fry until slightly caramelised (1 minute). Add fish sauce and stir-fry for 1 minute. Remove from heat. Cool completely, then refrigerate in an airtight container for up to 3 weeks.

3 For quick pickles, combine all ingredients and ½ tsp fine sea salt in a non-reactive bowl. Stand, tossing occasionally, to lightly pickle (15 minutes).

4 Meanwhile, heat 1cm oil in a large deep-sided frying pan over medium heat until shimmering. Drain chicken from marinade and pat dry with paper towel. Place rice flour in a shallow bowl and toss to coat, shaking off excess. Shallow-fry chicken until golden and cooked through (5-6 minutes each side). Drain on a wire rack set over a tray lined with paper towel and set aside to rest (5 minutes).

5 Drain pickles and reserve 1 tbsp pickling liquid. Combine Kewpie and reserved pickling liquid in a large bowl, add cos and herbs, season and gently toss to combine.

6 To assemble, thinly slice chicken and avocado. Spread curry paste thinly over roll bases and tops; top with chicken, avocado, pickles and salad and sandwich with bread tops to serve.

Note Remove seeds from chillies if less heat is preferred. Roasted shrimp paste (belacan) and makrut lime are available at Asian supermarkets. If makrut limes are unavailable, substitute 3 lime leaves in curry paste.

ROSHEEN KAUL

Skillet buldak noodles with charred corn and cheese

SERVES 4 // PREP 15 MINS // COOK 30 MINS

"What makes this Frankenstein of a dish particularly good is the distinct but complementary texture of crushed noodles and rice in one spoonful. The extra effort in making it and garnishing with herbs alleviates some of the guilt of smashing instant noodles after midnight."

300	**gm cold cooked jasmine rice**
2	**packets buldak noodles (280gm), lightly crushed (we used Samyang)**
1	**tbsp vegetable oil**
280	**gm (2 cups) frozen corn kernels**
40	**gm unsalted butter, chopped**
1	**onion, thinly sliced**
1	**tbsp gochujang**
375	**ml (1 ½ cups) chicken stock**
2	**tbsp milk**
350	**gm (3 cups) mixed grated cheese, such as mozzarella, cheddar and Gruyère**
1	**nori sheet, finely shredded**
¼	**cup finely sliced chives**

1 Preheat oven grill to high. Place rice, noodles and noodle seasoning packets (reserve seaweed seasoning for serving) in a heatproof bowl. Pour over hot water to cover and stand to soak (5 minutes). Drain.

2 Heat oil in a large ovenproof frying pan over high heat. Add corn and spread out in single layer. Cook, without stirring, until charred (10-12 minutes). Remove from pan. Reduce heat to medium; add butter and onion and cook, stirring occasionally, until softened (5 minutes). Add gochujang and cook, stirring, until fragrant. Add soaked rice and noodle mixture; stir in chicken stock and milk, and bring to a simmer. Simmer until sauce is thickened and noodles are tender (5 minutes). Scatter over charred corn and cheese. Grill in oven until cheese is melted and golden (8-10 minutes). Scatter with reserved seaweed seasoning, nori, chives and coarsely ground black pepper to serve ➤

Buldak noodles Always Pan 2.0 in Blue Salt from Our Place. All other props stylist's own.

STEPHEN NAIRN, OMNIA BISTRO

Chocolate and buckwheat sundae with whisky-butterscotch sauce

SERVES 8 // PREP 50 MINS // COOK 55 MINS (PLUS RESTING, CHILLING, COOLING)

“The cake is inspired by Moelleux au Chocolat, which I came across in Biscarrosse, a commune in south-west France. The Scotsman in me chose to layer the sundae with a whisky-laced caramel sauce in ode to my motherland. Buckwheat adds a nuttiness that complements the bitter and sweet notes of the chocolate and caramel elements.”

	Vanilla bean ice-cream, toasted buckwheat and dark chocolate curls, to serve
	COCOA-BUCKWHEAT CRUMBS
100	**gm (1 ⅓ cups) plain flour**
40	**gm buckwheat flour**
25	**gm pure icing sugar**
20	**gm Dutch-process cocoa**
¼	**tsp baking powder**
80	**gm cold unsalted butter, diced**
2	**egg yolks**
	CHOCOLATE-BUCKWHEAT CAKE
5	**eggs**
200	**gm caster sugar**
	Finely grated zest of 2 small oranges
225	**gm dark chocolate (54% cocoa solids)**
120	**gm unsalted butter, chopped**
120	**gm buckwheat flour**
25	**gm Dutch-process cocoa**
	WHISKY-BUTTERSCOTCH SAUCE
160	**gm caster sugar**
80	**ml (⅓ cup) whisky**
55	**gm cold unsalted butter**
120	**gm double cream**

1 For cocoa-buckwheat crumbs, combine dry ingredients and butter in a food processor and process until fine crumbs form. Add egg yolks and process until combined. Turn dough onto a floured work surface and lightly knead with the heel of your hand until the dough comes together. Form into a rough rectangle, wrap in plastic wrap and refrigerate until chilled (1 hour).

2 Preheat oven to 160°C fan-forced. Roll dough between 2 sheets of baking paper to 3mm thick. Transfer to a large baking tray and transfer to the refrigerator to chill (30 minutes). Remove top sheet of baking paper. Bake pastry until golden (15 minutes). Set aside to cool. Break into pieces, transfer to a food processor and pulse until coarse crumbs form. Store in an airtight container for 1 week.

3 For chocolate-buckwheat cake, grease and line a 20cm square cake tin with baking paper. Whisk eggs, sugar and orange zest in a bowl until combined. Combine chocolate and butter in a heatproof bowl and melt over a saucepan of simmering water, stirring occasionally, until smooth (6-8 minutes). Remove from heat, slowly whisk in egg mixture, then whisk in dry ingredients and ½ tsp sea salt flakes until smooth and combined. Pour into lined tin. Bake until just set in the centre (25-30 minutes). Cool to room temperature.

4 For whisky-butterscotch sauce, stir sugar and 50ml water in a small saucepan over medium-high heat to dissolve sugar, then cook without stirring until very dark caramel (10-12 minutes). Add whisky (be careful, hot caramel will spit) and bring to a simmer. Remove from heat; add butter and swirl to melt, then stir in cream to combine. Stand to cool. Butterscotch sauce can be stored in the refrigerator for 1 week.

5 Cut cake into 5cm pieces. Divide pastry crumbs among 8 glasses. Top with cake pieces and ice-cream. Drizzle with butterscotch sauce, scatter with toasted buckwheat and chocolate curls to serve. ●

A passage to India

Melbourne-based chef **HELLY RAICHURA** explores the regional flavours of India in her new cookbook *The Food of Bharat*.

PHOTOGRAPHY BRETT COLE & JANA LANGHORST.

I COME FROM A FAMILY THAT HAS ALWAYS BEEN obsessed with food and produce. Living in Ahmedabad in the west of India, we were fortunate enough to have access to abundant local produce, as well as produce from the other 27 geographically and culturally diverse states of India.

My family's cooking techniques and food philosophy were clear, and perhaps ahead of their time: source your own produce, follow seasonality, preserve and ferment skilfully, consume a balanced diet, and make everything from scratch. Growing up with these guiding principles has always fuelled my curiosity and passion for cooking.

Since the early days of Enter Via Laundry in 2018, I have been researching regional Indian cuisine, discovering that to truly understand a cuisine it is important to first understand the country and its civilisation, history and evolution.

Bharat is the oldest-known name of the subcontinent we now call India, which is why I decided to call this book *The Food of Bharat*. This book is the story of my food, a compilation of the discoveries I've made from my travels in India, and a tribute to the evolution of Bhartiya Bhojan: the food of Bharat.

Above: chef Helly Raichura.

GOBI ACHAR

Spiced cauliflower pickle

MAKES 600GM

Cauliflower has been cultivated in India for the last 200 years. It was introduced from England in 1822 by Dr Jemson of Company Bagh, Saharanpur. The imported seeds were tested in various parts of India and, once it was being successfully grown, it was used for several applications, one of which is a pickle. Gobi pickle is the perfect condiment to serve with many mains, and a great way to preserve this delicate vegetable.

800	**gm cauliflower, cut into small florets**
30	**gm fine sea salt**
4	**garlic cloves, peeled**
2	**green chillies**
300	**ml mustard oil**
50	**ml malt vinegar**
	DRY MASALA
1	**tbsp fennel seeds**
2	**tbsp mustard seeds**
2	**tbsp coriander seeds**
2	**tbsp nigella seeds**
1	**tbsp fenugreek seeds**
1	**tbsp ground turmeric**
1	**tbsp red chilli powder**
2	**pinches of asafoetida**

1 Place the cauliflower in a bowl, mix in the salt and leave to sit for 1 hour. Drain any water that has gathered in the bottom of the bowl, squeezing the cauliflower florets between your palms.

2 Lay the florets on a clean tea towel and air-dry for 2 to 3 hours.

3 Place the cauliflower in a mixing bowl with the garlic and chilli.

4 To make dry masala, toast the fennel seeds, mustard seeds, coriander seeds, nigella seeds and fenugreek seeds in a dry frying pan over a low heat. When they start popping, take them off the heat. Add the toasted seeds to a blender with the turmeric, chilli powder and asafoetida. Blend to an almost smooth powder and set aside.

5 Heat the mustard oil in a saucepan over a medium heat until the oil starts to smoke, about 2 minutes.

6 Add 25gm dry masala to the oil and mix well, then immediately pour the spiced oil over the cauliflower, garlic and chilli, and mix to coat. Add the vinegar, and mix again.

7 Check the seasoning and add some more salt if needed, then place the pickle in a sterilised glass jar, seal and leave at room temperature for 3 to 4 days. Once fermented, store in the fridge for up to 1 week.

8 Serve with parathas. ➤

Heirloom radish pickle

MAKES 1 KG

Pickles are a quintessential Indian condiment. I love the fermented sourness that a pickle brings to the plate, acting almost like a palate cleanser. Whether it is roti, vegetables, dal, rice or meat, eating a mouthful of pickle halfway through always adds a boost of flavour.

1	**kg heirloom rainbow radishes, greens removed**
40	**gm fine sea salt**
10	**gm sugar**
40	**ml apple cider vinegar**
150	**ml sunflower oil (see note)**
25	**gm spice mix (see below)**
20	**gm garlic cloves, peeled**
6	**whole fresh green birdseye chillies**

SPICE MIX

25	**gm red mustard seeds**
25	**gm coriander seeds**
25	**gm nigella seeds**
12	**gm fennel seeds**
10	**gm fenugreek seeds**
1	**tsp ground turmeric**
1	**tsp red chilli powder**

1 To make the spice mix, toast the whole spices in a dry frying pan over a low heat for 5 minutes, then cool to room temperature. Blitz to an almost-fine powder in a spice grinder. Mix in the turmeric and chilli powder.

2 Wash the radishes and pat dry with paper towel. Leave to air-dry on a clean tea towel for 2 hours. Slice any large radishes in half lengthways and leave the smaller ones whole.

3 Place the radishes in a large, heatproof mixing bowl and add the salt, sugar and vinegar. Mix well.

4 Heat the oil in a small saucepan over a low heat and add the spice mix, garlic cloves and green chillies. Heat for about 2 minutes, or until the oil is hot but not smoking, then tip the hot oil over the radishes and mix well.

5 Transfer the radishes and oil to a sterilised glass jar. Secure a piece of cloth over the mouth of the jar and tie with kitchen string. Place the lid loosely on top. Leave for 4 to 5 days at room temperature to ferment the radish. Give it a good stir every day to mix the liquids and spices. Taste the pickle every day to check the flavour, too – you want a pickle that's a little sour but still crunchy.

6 Once ready, transfer it to the fridge and store for up to 3 weeks.

Note Generally, back home, we use cottonseed oil when we need an odourless oil, but it isn't widely available – not even in Indian grocers – so I tend to use sunflower or vegetable oil in its place.

MASOOR DAL WITH NATIVE ENOKI

Red lentil dal with mushrooms

SERVES 4

Dal is one of the most comforting dishes in our cuisine, as well as one of the most humble and homely ones. There are a number of varieties of dal, but here I have one of the most ancient – masoor dal, or red lentil, that I have made with a Bengali tadka (tempering) and added Australian native enoki mushrooms.

250	**gm (1 cup) masoor dal (red lentils)**
3	**gm ground turmeric**
40	**ml mustard oil**
5	**gm nigella seeds**
20	**gm minced ginger**
2	**green chillies, slit lengthways**
1	**bay leaf**
2	**tbsp vegetable oil**
200	**gm native Australian enoki mushrooms, or enoki mushrooms**
	Native oregano, leaves stripped, to garnish (optional; see note)

1 Wash the masoor dal three or four times, then place in a bowl, cover with fresh water and soak for 3 hours.

2 After 3 hours, drain the masoor dal and combine in a saucepan with the turmeric, a large pinch of salt and 600ml water. Cook over a medium heat for 20 minutes, or until the dal is soft and cooked, stirring periodically. Top up with more water if it begins to dry out.

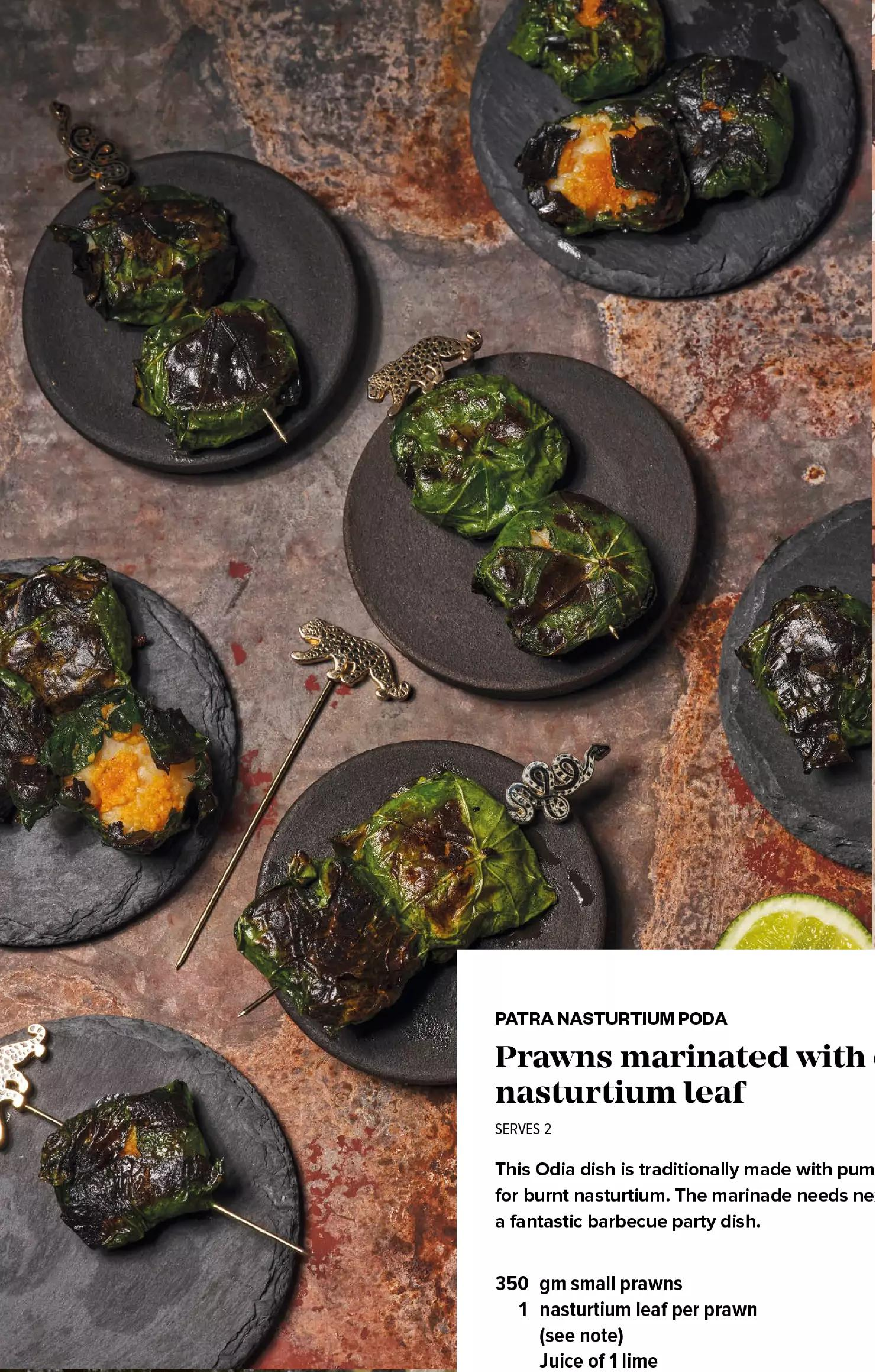
3 To another small saucepan, add the mustard oil and heat over a medium heat until it starts to smoke. Add the nigella seeds and let them pop for 10 seconds, then add the ginger and green chillies and stir well.

4 Add the bay leaf, then pour the contents into the cooked dal and mix well. Adjust the seasoning by adding sugar and salt to taste.

5 Heat the vegetable oil in a frying pan over medium heat. When the oil is hot, add the enoki mushrooms and cook until both sides are lightly browned. Season with salt to taste.

6 Add the dal to a serving plate and top with the enoki mushrooms. Garnish with oregano to serve.

Note I use Australian native oregano as a garnish, but you can use coriander instead. ➤



PATRA NASTURTIUM PODA

Prawns marinated with coconut and charred nasturtium leaf

SERVES 2

This Odia dish is traditionally made with pumpkin leaves and makes a perfect vehicle for burnt nasturtium. The marinade needs next to no preparation too, making this a fantastic barbecue party dish.

350	**gm small prawns**
1	**nasturtium leaf per prawn (see note)**
	Juice of 1 lime
	MARINADE
60	**gm coconut powder (available at Indian grocers)**
50	**ml mustard oil**
5	**gm minced garlic**
2	**gm finely diced green chilli**
5	**gm sugar**

1 Blitz the marinade ingredients in a blender with 1 tsp water to form a paste.

2 Tip into a bowl with the prawns, mix well, and place in the fridge to marinate for at least 30 minutes.

3 Remove the prawns from the marinade and wrap each prawn individually in a nasturtium leaf. Place on a tray.

4 Grill the prawns over a medium heat for 3-4 minutes, or until cooked. Squeeze the lime juice over the top.

5 Thread two prawns onto a skewer and place on a plate. Repeat with the remaining prawns and skewers, and serve as an entrée.

Note You can use pumpkin leaves or even bok choy leaves instead of nasturtium leaves.

BAINGAN SABJI

Braised eggplant with spices and ginger

SERVES 2-3

In 2010, archaeologists Arunima Kashyap and Steve Weber used starch analysis to trace a handi (cooking vessel) made of earthenware which was excavated from Farmana in the Ghaggar-Hakra valley near modern-day Delhi. Through this analysis, they claimed they discovered the "proto", or "original" curry, which I would really call a sabji, or braised vegetable. Braised eggplant is prepared in most Indian regions, and each has its own unique take on the dish. The eggplants in this recipe are silky, and the spices are mild but flavourful.

20	**gm piece fresh ginger, peeled and coarsely chopped**
10	**gm garlic cloves, peeled**
30	**ml sesame oil, or ghee**
800	**gm eggplant, destemmed and cut into bite-sized cubes**
1	**tsp ground turmeric**
	Finely chopped coriander and freshly ground black pepper, to garnish (optional)

1 Crush the ginger and garlic to a smooth paste with a mortar and pestle.

2 Heat the sesame oil in a kadhai or heavy-based wok over a medium heat. Fry the crushed ginger and garlic till slightly brown, then add the eggplant.

3 Increase the heat to high, stir to coat the eggplant in the oil, then add the turmeric and salt to taste, and mix well. Cook for 1 minute.

4 Mix the eggplant one more time, scraping the bottom of the pot. Lower the heat to medium, cover the kadhai and cook for 7 minutes, stirring periodically, or until the eggplant is soft.

5 For a modern-day take, add some finely chopped coriander and some freshly ground black pepper to garnish. Serve with Bajra rotla or rice.

Note Always use fresh eggplant, as older eggplant doesn't cook as well and out-of-season eggplant creates an unpleasant tingling sensation on the tip of the tongue. ➤

KOZHI PORICHATHU

Chicken with onion and turmeric

SERVES 4

This is a simple and delicious recipe from the Mappila community of the Malabar Coast. Mappila cuisine incorporates native ingredients like coconut, curry leaves and turmeric to create moreish dishes like this one. This recipe is the basic version – a simple and quick but wholesome meal.

600	**gm red onion, sliced**
10	**gm ground black pepper**
1	**tbsp ground turmeric**
1	**kg skinless chicken pieces on the bone**
3	**tbsp coconut oil**
1	**tbsp ghee**
1	**curry leaf sprig, leaves stripped**

1 Bring 2 litres (8 cups) water to the boil in a kadhai or heavy-based wok over a medium heat. Add the onion, increase the heat to high, and cook for 3 minutes.

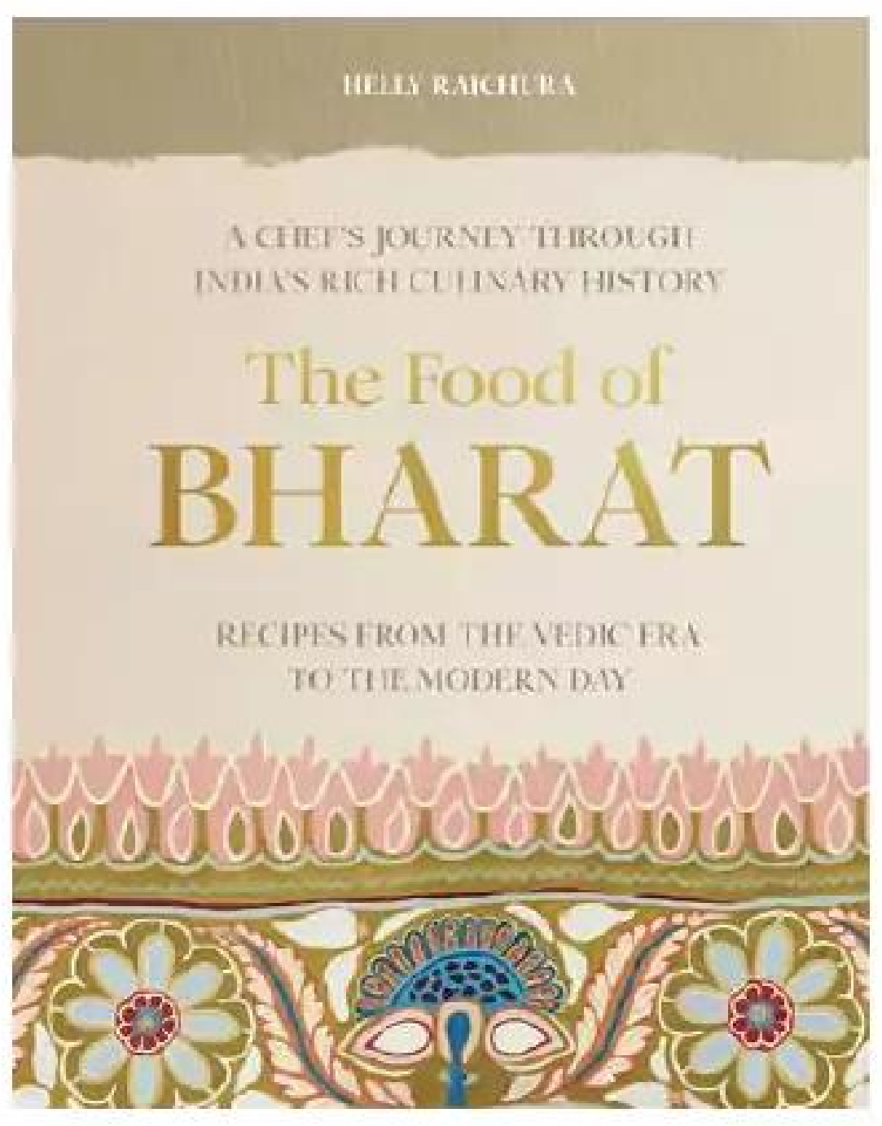
2 Reduce the heat to medium and cook for another 5 minutes. Add the black pepper and turmeric and stir well, then add the chicken and a pinch of salt.

3 Cover with the lid, increase the heat to high and cook for 10 minutes, then remove the lid and stir in the coconut oil.

4 Bring the heat down to low and continue to cook until the liquid reduces to a thick gravy, about 25 minutes.

5 Heat the ghee in a vaghariyu or small pot over a medium heat until hot, then add the curry leaves and cook until they pop. Pour the oil and leaves into the chicken dish and stir well. Cook over a low heat for another 3 minutes to bring it all together.

6 Serve with rice.



HELLY RAICHURA

A CHEF'S JOURNEY THROUGH INDIA'S RICH CULINARY HISTORY

The Food of BHARAT

RECIPES FROM THE VEDIC ERA TO THE MODERN DAY

This extract from *The Food of Bharat* by Helly Raichura (Hardie Grant, $60) has been reproduced with minor *GT* style edits.

BEBINCA

Custard baked in layers

SERVES 4

Bebinca is a Goan dish that was invented during the period of Portuguese reign in Goa. One story says that a Portuguese nun invented this dish, which is made of a thin batter of coconut milk, egg yolks, flour, ghee and nutmeg. The thin batter is cooked in seven layers. First a layer is placed inside a pot, then covered with a lid. The lid is then topped with hot coal and coconut husk, which cooks the batter with indirect heat, resulting in a slightly charred and caramelised batter. This process is then repeated to create several distinct layers and a beautiful caramelised flavour.

225	**gm egg yolk**
225	**gm sugar**
900	**ml fresh or tinned coconut milk**
225	**gm plain (all-purpose) flour**
	Pinch of ground nutmeg
200	**gm ghee, softened**

1 Whisk the egg yolks in a bowl or use a stand mixer fitted with the whisk attachment and beat until pale yellow.

2 Gradually incorporate the sugar, a little at a time, until the mixture is pale yellow and fluffy. This will take about 12 minutes.

3 Fold in the coconut milk with a metal spoon until it is well combined, then fold in the flour in small batches. Add ½ tsp fine sea salt and nutmeg and mix well.

4 Grease a 30cm square cake or roasting tin and line with baking paper. Preheat the oven's grill setting to 200°C.

5 Pour 300gm of the batter into the base of the tin, place in the top of the oven underneath the grill (broiler) and bake for 7 minutes. The layer will cook and grill at the same time, making it slightly caramelised on top.

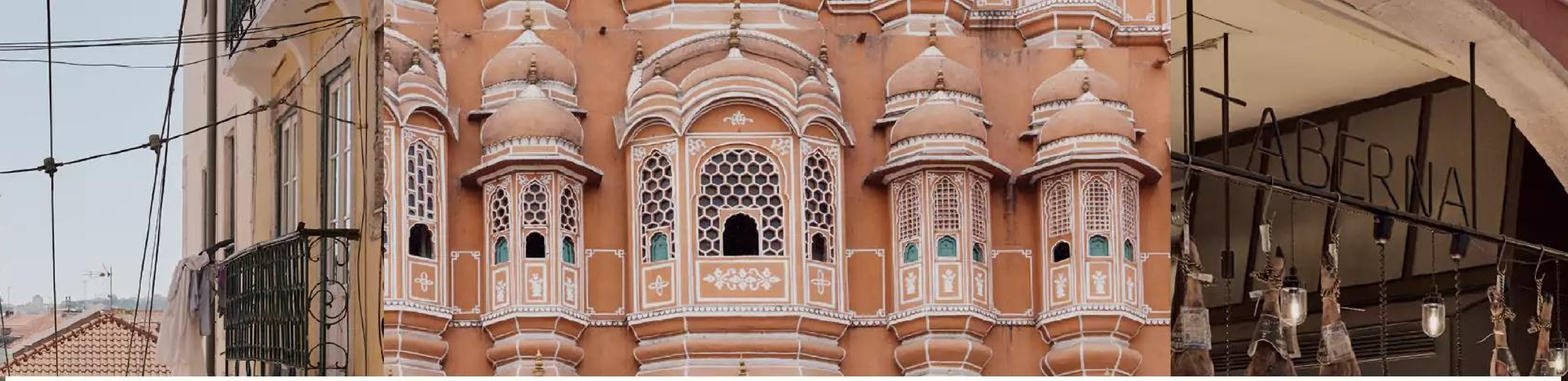
6 Remove the tray from the oven and then brush the baked batter with some ghee.

7 Pour another 300gm of batter on top of this layer and bake for another 7 minutes. Brush with more ghee. Repeat this process until you have seven layers, making sure that each layer is well caramelised on top.

8 Remove from the oven and leave to come to room temperature, then cool in the fridge for 3 hours.

9 Once set, slice the bebinca into either squares or rectangles – whatever you prefer.

10 To serve, warm it up in the oven or microwave and serve with ice-cream, sorbet, baked fruit, compote, or fresh fruit of your choice. ●



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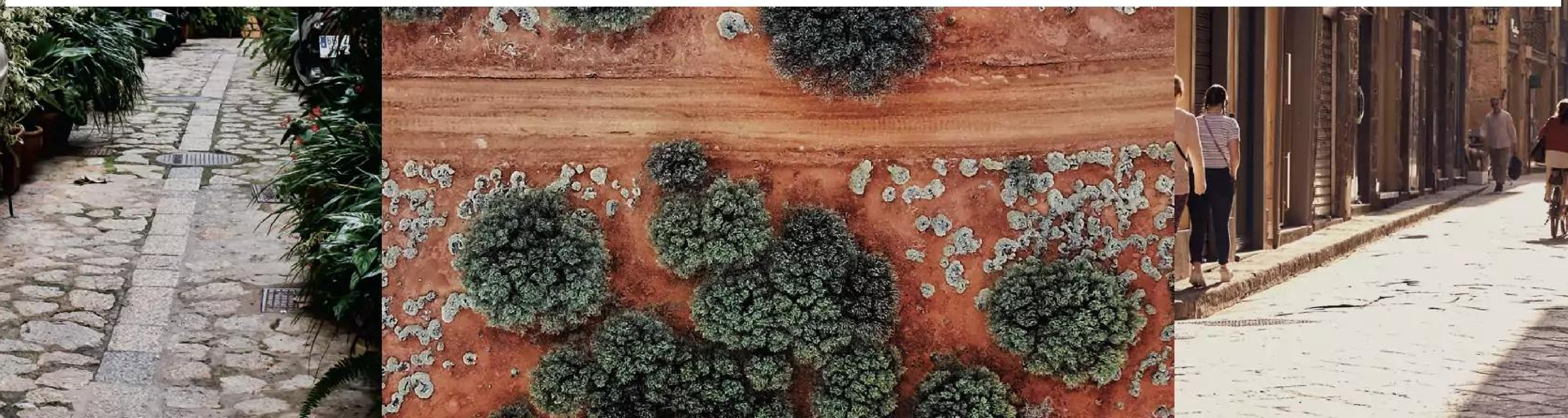


Anna Hart's Art of Travel
PAGE 118

New York City after dark
PAGE 120

Checking in The Eve Hotel
PAGE 128

A chef's guide to Berlin
PAGE 138

Travel

Madrid sets the benchmark for late-night living.

The art of... adapting

Don't believe the myth: morning people can become night people, and vice versa, if the city you're in is assertive enough, says **ANNA HART.**

ILLUSTRATION GETTY IMAGES.

I AM INTENSELY MISTRUSTFUL OF THE dichotomies and binaries presented to us under the guise of fun character indicators or behavioural cues. When someone chattily asks if I'm a beach or mountain person, a cat or dog person, a tea or coffee person, I hear Julius Caesar ominously growling, "divide and conquer." I hear fascist dictators trying to make us rat on our neighbours for being different, I hear nefarious advertising execs trying to sell us stuff we don't need. Admittedly I listen to way too many history podcasts, but society doesn't need any more division, okay? And my heart is big enough for more than one species of demanding domesticated mammal! I refuse to choose between cats and dogs.

One frequently cited personality trait binary that seems to have more credence, however, is whether we are a night owl or an early bird. We've all read that our chronotype dictates our circadian rhythm, and some scientists theorise that these differences were beneficial in our early hunter-gatherer days, because there was always someone awake, to keep an eye out for irate woolly mammoths, while the other half of the tribe slept.

But here's the thing: over the course of my lifetime I've flitted (wings flapping) between the owl and early bird flocks. I've fooled both sides into thinking I was one of them. I've fooled myself. I've enjoyed being a night owl, and an early bird. So I'm not sure my chronotype is the boss, here. I can override it, depending on the city I live in. Put me in a big, brash, bossy city, and I'll go to bed whenever the hell it tells me to.

During my years in London, I became a morninger and morninger person. Waking at 6am, hours before starting my hectic day in a magazine or newspaper office, gave me some precious time to myself. I would go for a run in the beautiful local park, write a few pages of the same demented journal I've kept since I was eight, enjoy a swim in London Fields lido, listen to a history podcast while frying eggs. These early morning hours felt like reclaimed land. Hours that the rest of the world didn't know I was having. I loved them, and became convinced that my late-night, hard-partying twenties were all a lie, that I had been forced to deny my true early bird nature. Finally I could be my authentic self, and be asleep by 10pm.

And then, a few years later, I moved to Spain. My second week living in Palma, on the island of Mallorca, I woke up at 6am to the searing Mediterranean sun. At 8am I grabbed my Spanish language book and set off to find a café. I wandered through the beautiful Old Town, past shuttered cafés and closed terraces with stacked chairs; it was the same down at the marina. Early morning Palma was eerily reminiscent of Covid lockdowns, or a zombie movie, and then it hit me: I was the only loser in Spain awake and out before 8am on a Sunday, looking for somewhere to study.

I realised I was going to have to get used to late dinners, late bedtimes, and late breakfasts, if I was going to have any friends in Spain. I came to cherish different hours in the day; by giving up my 6am to 8am in the morning, I gained 6pm to 8pm at night, between finishing work and having dinner at 8.30pm or 9pm. They are lovely, stolen hours, spent gently unwinding, or swimming in the Mediterranean, or going to the gym, or reading, or writing my demented journal ... the same things I previously did in the morning.

> Adaptability is our superpower, and travelling is when we put it to best use. This city will show me a good time if I stay on its schedule.

Humans are infinitely adaptable. I just spent a winter in New York, where suddenly it made sense to wake at 6am again, and fall asleep at 10pm after an episode of *Severance*. The first class at my gym in downtown Brooklyn started at 5.30am, and my local restaurants were shutting their doors by 11pm. I enjoyed my winter flitting with the early birds again, knowing that I'd be back with the owls the moment I touched down in Madrid.

I know it's human to have preferences, and to fear woolly mammals in the dark, and to have a chronotype, and to see divisions where there aren't any but it's also human to be adaptable. Adaptability is our superpower, and travelling is when we get to put it to best use. I'm happy to let Madrid, or New York, or London, or Buenos Aires dictate my bedtime, because I selfishly know this city will show me a good time if I stay on its schedule. In a world where we can be anything, it pays to be adaptable. ●

Anna is a travel and lifestyle journalist, and author of the travel memoir *Departures*. @annadothart

ONE WAY

GEORGIE MEREDITH shares an insider's guide to exploring the bright lights of New York once the sun goes down.

NYC

AFTER DARK

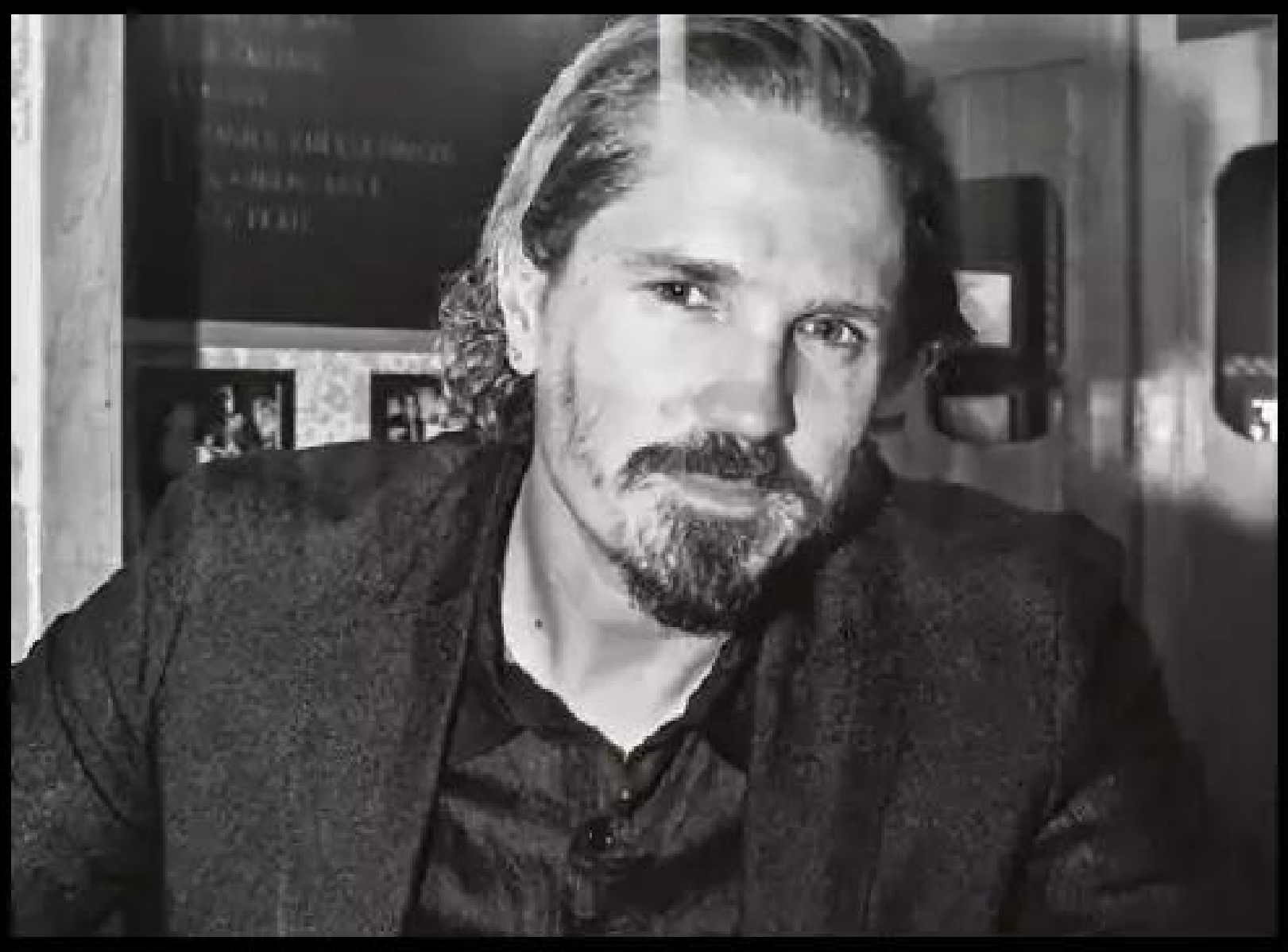
PHOTOGRAPHY ARTEM VOROBIEV/GETTY IMAGES.

THE INSIDERS

Megan Sullivan, director of operations, Union Square Hospitality Group (Ci Siamo, Gramercy Tavern, The Modern)

Sebastian Javier, chef de partie, Bridges

Kate Barr, sous chef, Misipasta



Eddy Buckingham, co-owner, Tuxedo Hospitality and Old Mates

Sophia Sioris, sommelier, Rule of Thirds, and general manager, Bin Bin Sake

TAKING IN THE NEW YORK CITY SKYLINE BY DAY IS giddying experience. Big, open skies stretching above an intricate puzzle of glass and steel, impossibly stacked. It's vast and cinematic, yet feels instantly familiar even if you've never set foot here. After dark, though, is when the city shines its brightest. And not just from the glow of the Empire State Building or the neon rush of Times Square.

Once the clock strikes five, whether it's a Friday, Saturday, or a Monday that feels like a Saturday, the streets hum with an infectious energy. Restaurants fill, bars overflow, quiet galleries turn into social stomping grounds.

This is a city that feeds the night owls. Some settle into a bar stool and never leave. Others chase the night, bouncing between dinner, a late-night screening, or a museum that keeps the lights on past dusk. Whatever your pace, the city meets you there.

With the help of a few hospitality insiders, we've rounded up the best bars, restaurants, and experiences to carry you through the night, no matter what time that starts.

EAT

Raoul's

Since 1975, Raoul's has been serving Soho more than just steak au poivre and Burgundy. What started as a scrappy French bistro quickly became a haunt for creative luminaries and industry heavyweights. Thomas Keller – who went on to shape American fine dining – helmed the kitchen and its dimly lit leather booths have been frequented by the likes of Andy Warhol, Jeff Koons, and Jean-Michel Basquiat, all rumoured to have traded sketches for meals. The menu has stayed true to itself: foie gras terrine, Comté beignets, and a burger so exclusive (just 12 a night) that it's gone before it hits the pass. "Raoul's is evocative of the night," says Eddy Buckingham. "It's indulgence through a New York City lens."

Via Carota

At Via Carota, waiting for a table is part of the ritual. Put your name down, then slip across the street to its sibling, Bar Pisellino, for an Americano. Once you return, you'll be met by the convivial energy of a bustling Italian osteria. Dishes are both elegant and exceedingly generous: the insalata verde arrives as a towering stack of butter lettuce glossed in Sherry vinaigrette; tagliatelle is draped in prosciutto and parmesan; and the bistecca for two, perfectly charred and blushing, could easily feed more than its name suggests.

Above: the dining room at Raoul's. Below: dao gok at Bonnie's.

Diner
Diner opened more than 20 years ago on a once lonesome street in Williamsburg. The neighbourhood has transformed, now busier than ever, but Diner remains an anchor. Housed in a 90-year-old Kullman dining car, it's cosy and lively, with a menu (scrawled on paper by your server tableside) that shifts with the seasons. Maybe pickled peach crudo in summer, or pork and plums in winter. The French-leaning wine list is extensive, and cocktails bring Martinis in numerous forms, making it as much a place to start the night as it is to end it.

Blue Ribbon Brasserie
When most of Manhattan sleeps, Blue Ribbon Brasserie keeps the lights on. "Blue Ribbon is an icon among hospitality workers, the place to drink Champagne and eat oysters well into the morning," says Sebastian Javier. Until 2am, the industry hotspot serves bistro classics: towering seafood platters, bone marrow slicked with oxtail marmalade, and duck bathed in orange sauce. The service, according to Megan Sullivan, is just as memorable. "I was there at 1am recently, and somehow, the staff were still so full of energy."

Bonnie's
In New York City, some restaurants come in hot, burn bright, then fade. Not Bonnie's. Three years after opening, Calvin Eng's Cantonese-American charmer is still packed, and just as good. Named after Eng's mother, who taught him the foundations of Cantonese cooking, the Williamsburg-Greenpoint local nudges tradition into a new wave. Standout dishes include dao gok, long beans in fermented bean curd garlic butter; cheung fun, chewy rolled rice noodles swirled in a shrimp and scallop XO sauce; and the cha siu bkrib sandwich, stacked with sweet and smoky pork ribs, hot mustard and pickles. Cocktails match the playful energy, none more so than the MSG-spiked Martini that will forever be the talk of the town.

PHOTOGRAPHY ALEX LAU (BONNIE'S).

DRINK

Clockwise from top: Overstory's bar; and Terroir Old Fashioned.

Overstory

The only way is up (64 floors, to be exact). Perched atop an Art Deco skyscraper in the Financial District, Overstory's wraparound terrace delivers an uninterrupted, 360-degree view of the city. Cocktails are sophisticated and layered: the Terroir Old Fashioned, infused with Palo Santo and local salt, and In The Clouds, a balance of whiskey, Earl Grey, vanilla, Champagne and clarified milk. "Overstory is a very special place," says Buckingham. "The team prepares exceptional drinks, and you get this vista of Manhattan, where the views after dark are incredibly romantic."

The Portrait Bar

Hidden inside The Fifth Avenue Hotel, The Portrait Bar is a touch of old-world glamour; dark wood panelling, plush velvet chairs, with a display of paintings, sketches, and photographs crowding the walls. The cocktail list is a passport of sorts, each drink inspired by a different city. The St. James channels London with English milk punch, while the Mapo District nods to Seoul with Tokki soju and sesame-oil-washed Laphroaig.

Sake Bar Asoko

Beyond the frenzy of Dimes Square, Sake Bar Asoko channels the energy of Heisei-era Japan, a period that shaped owners Shintaro Cho and Yuri Itakura's deep appreciation for sake. The menu offers a dynamic array by the glass, carafe or bottle, with shochu making its mark in cocktail form. "Every time I've been, I've bumped into fellow sommeliers, all excitedly diving into the diverse sake list the team has curated," says Sophia Sioris. "There's great food, too, but I'm mostly there for their incredibly warm hospitality and delicious sake."

Bar Oliver

Bar Oliver is a new kid on the block in Two Bridges that already feels like a local. Here, vermouth is the star, served straight, in Spritzes, or stirred into low-proof cocktails. It's backed by a sharp selection of natural wines and aperitifs, and a Spanish-style menu featuring thinly sliced jamón, gildas with just the right hit of brine, and pan con tomate that drips with ripe, crushed fruit.

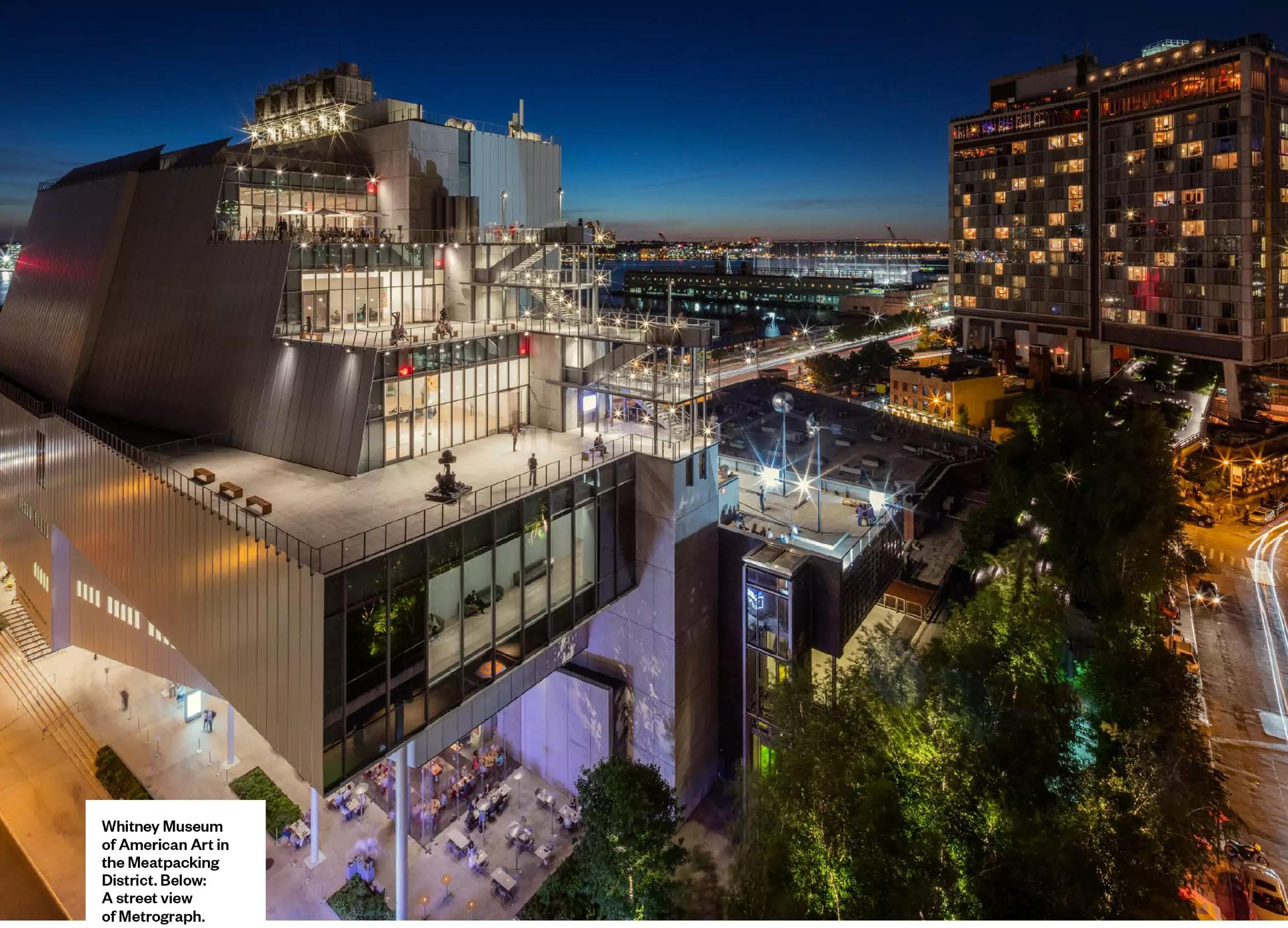
PHOTOGRAPHY NATALIE BLACK (OVERSTORY INTERIORS) & SHANNON STURGIS (DRINK).

Above: Nine Orchard's exterior. Below: Pendry Manhattan West's Corner One Bedroom Suite.

STAY

Pendry Manhattan West
Pendry Manhattan West is elegant, understated luxury. The 23-storey hotel features 164 rooms, including 30 suites, a 24-hour gym, and a collection of refined drinking and dining destinations. Bar Pendry serves classic cocktails in a polished setting, while Zou Zou's spotlights Eastern Mediterranean flavours. By day, Vista Lounge is a sunlit café; by night, it transforms into Chez Zou, a moody cocktail bar.

Nine Orchard
Set inside a restored century-old bank, Nine Orchard offers a quiet retreat from the city streets outside. Original moldings, thoughtfully chosen artwork, and custom furnishings bring character to 113 residential-style rooms, each flooded with natural light. Downstairs, Corner Bar channels the spirit of New York's great all-day cafés, while Swan Room stirs cocktails beneath the soaring vaulted ceilings of a former bank teller room.



Whitney Museum of American Art in the Meatpacking District. Below: A street view of Metrograph.

EXPLORE

Comedy Cellar

A legendary Manhattan basement that remains the gold standard for stand-up, Comedy Cellar is where the greats come to test new material. Some of the biggest names in entertainment, including Steve Martin, Amy Schumer and Dave Chappelle, have workshopped sets here, often without warning, making drop-ins part of the fun. "The last show I went to, Judd Apatow got up unannounced and talked about ayahuasca for an hour," says Kate Barr. "You never know what's going to happen, and that's what's so exciting. You see some of the finest comedy work in the world and everything feels like a New York moment."

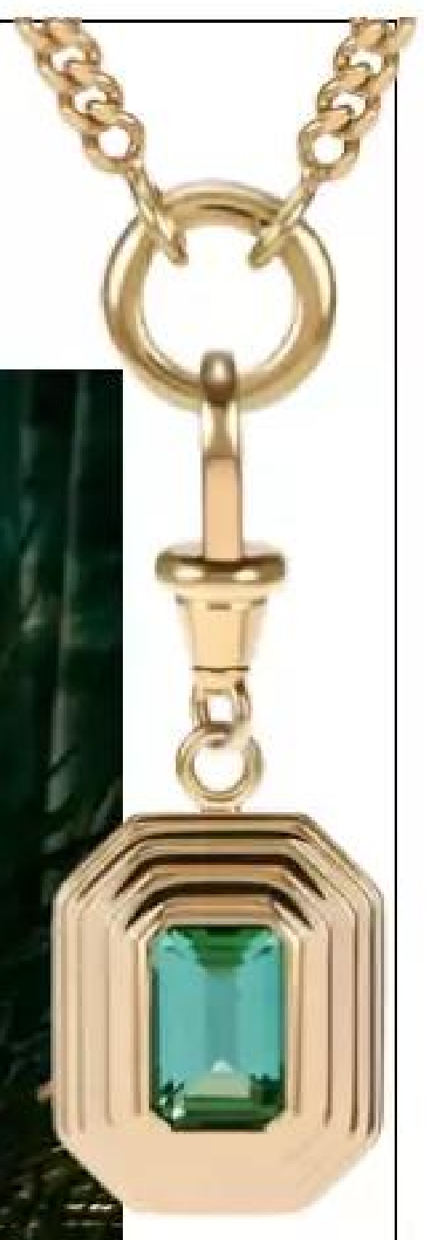
Metrograph

New York has no shortage of movie theatres, but Metrograph makes a case for carving out the time. A shrine to old Hollywood, the vintage Lower East Side theatre screens old-school throwbacks, rare 35mm and 16mm film specials, and indie premieres, alongside a roster of director Q&As each month. The lobby bar and restaurant make lingering inevitable, and with screenings until 11pm, it's easy to make a night of it.

Whitney Museum of American Art

On Friday nights, the Whitney stays open late, turning the Meatpacking District museum into an evening destination as much as a cultural one. Visitors can explore works by Edward Hopper, Alexander Calder and Georgia O'Keeffe until 10pm, drink in hand, as they move between floors. An eclectic lineup of live music, performances, and artist talks make the experience feel less like a traditional gallery visit and more like a night well spent. ●

PHOTOGRAPHY BEN GANCSOS (WHITNEY MUSEUM) & JEREMY LIEBMAN (METROGRAPH).



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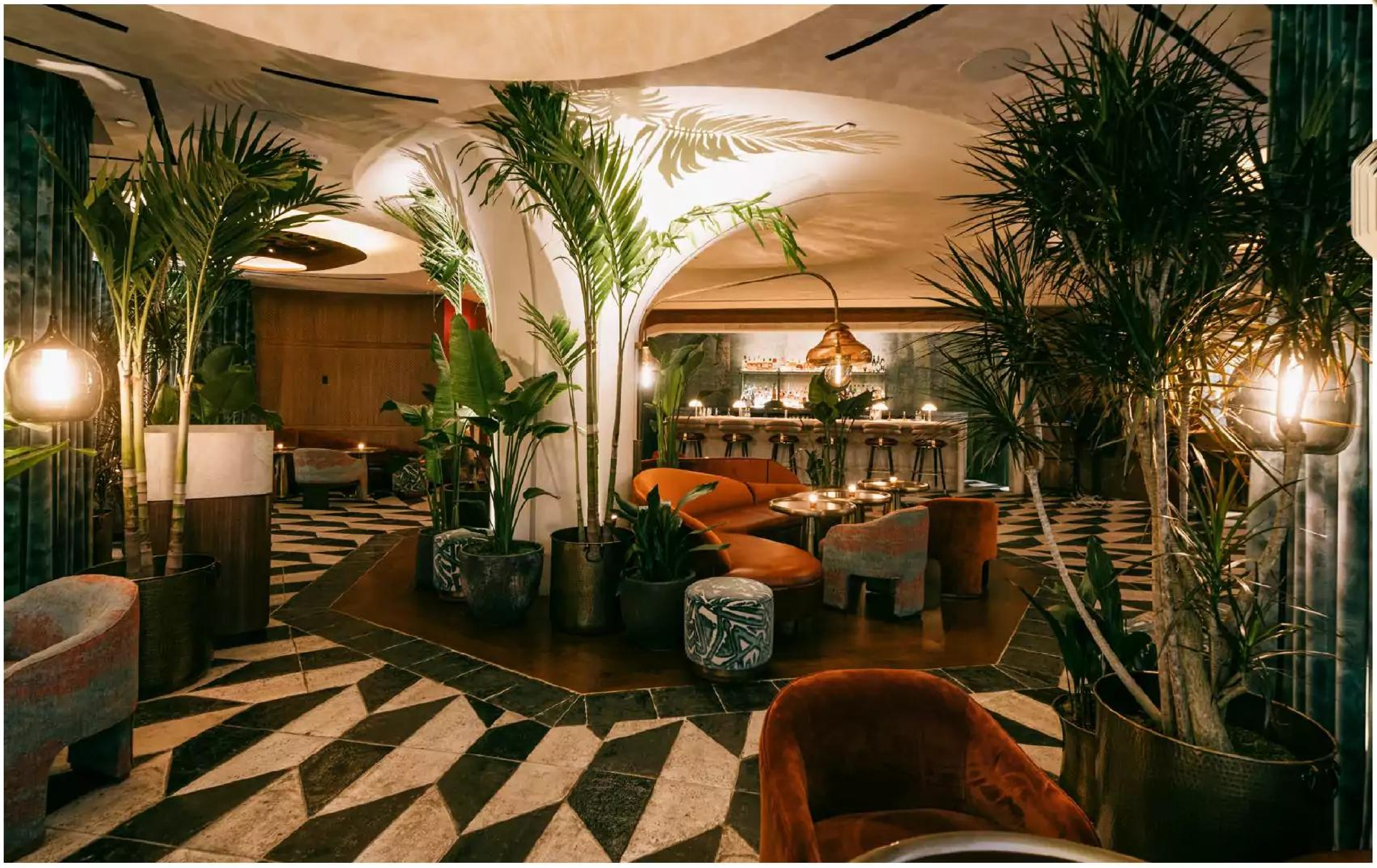

CITY SIZZLE

From the front row at New York Fashion Week to the streets of SoHo, these pieces were made for staying up late.

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1 Contours pendant in 2-carat emerald-cut tourmaline, from $5300, Cushla Whiting. **2** Wardrobe.NYC leather trench coat, $6555, MyTheresa. **3** Signature lip liner in Beverly Hills, $38, Merit. **4** Khaite Lori baguette bag, $2693, Fwrd. **5** Zadie Bezel lab grown sapphire tennis bracelet in Sterling Silver, $758, Mejuri. **6** Wren sunglasses in Silver, $220, Alpha60. **7** Maison Margiela Black Tabi ballerina flats, $1350, Ssense. **8** Collegiate Stripe Polo in Mint, $795, Mode Sportif. **9** Amouage Outlands Eau de Parfum, $739 for 100ml, Libertine Parfumerie. **9** Agolde Balloon mid-rise barrel-leg jeans, $580, MyTheresa. **ABOVE** Chez Zou at Pendry Manhattan West, New York.

PHOTOGRAPHY TEDDY WOLFF (CHEZ ZOU). MERCHANDISING ALEXANDRA HARRIS.

SYDNEY / WARRANG

The Eve Hotel

We check in and check out the country's newest hotel openings. This month, we review The Eve Hotel on Sydney's city fringe.

8 Baptist St,
Redfern, NSW

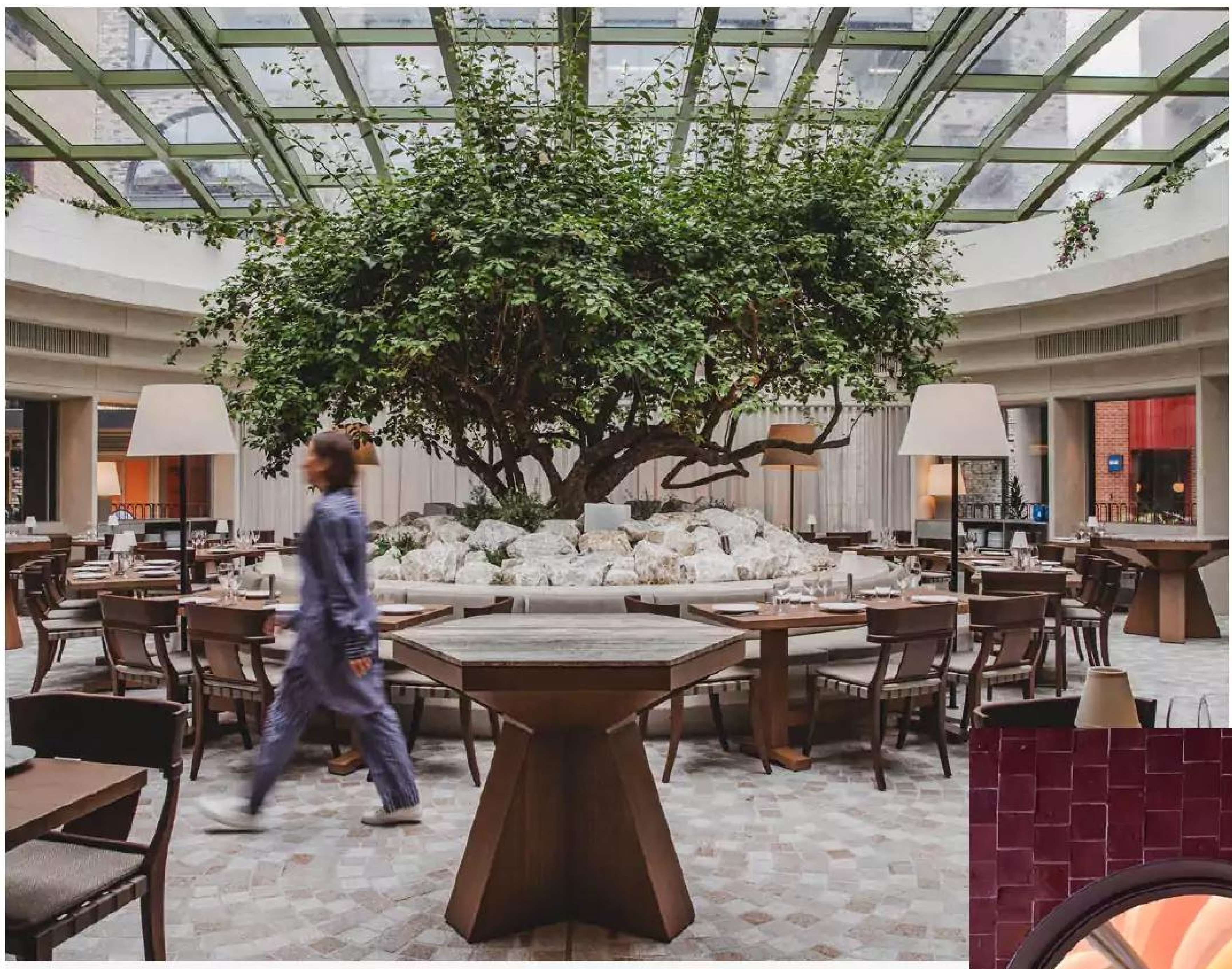
From $519
per night for a
Courtyard Room

FACILITIES
WiFi Yes
Gym Yes
Spa Yes
Pool Yes
24-hour concierge Yes
Room service Yes
Parking Yes
Pet-friendly No
EV charging Yes

The corner of Baptist and Cleveland Streets in Redfern may not have been an obvious choice for a five-star hotel and luxury hospitality precinct, given its less-than-salubrious history. But as The Eve Hotel finally opens its doors, the developers' big dreams have become a brick and brass reality, revealing one of Sydney's greatest property glow-ups.

The moment you catch sight of her rust-coloured curves, you'll be forced to admit; she's a looker. Inside, things get even better as architects SJB marry elegant arched hallways and custom glazed ceramics to deliver maximum contrast and wow factor. Interior details by George Livissianis and artwork curated by David Stein bring an extra layer of sophisticated quirk, including a glittering gold face mask in the lobby, which cries illuminated tears upon check out. A rooftop pool, surrounded by shaded cabanas, brings urban resort glamour, while a plethora of first-class dining options ensures The Eve will delight both locals and visitors alike. *theevehotel.com.au*

WORDS JOANNA HUNKIN. PHOTOGRAPHY GEORG ROSKE (THE EVE POOL, SUNSET & BALCONY SUITES), NIKKI TO (OLYMPUS) & JACQUI TRIGGS (BAR JULIUS).

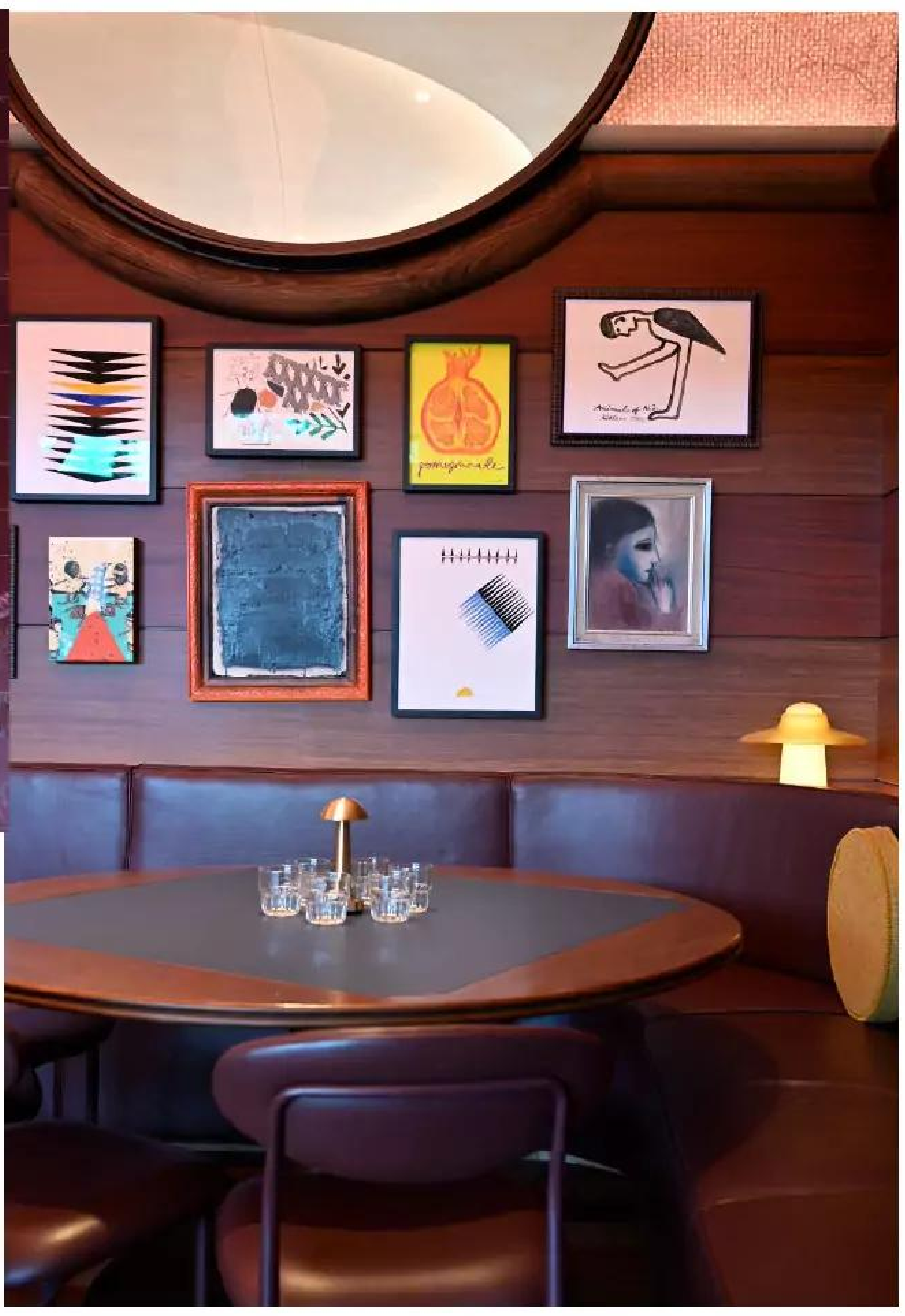


THE ROOMS

The warmth of timber paired with olive green accents (or burnt terracotta, depending on your room) welcomes you to each of the 102 guest rooms. Those seeking sprawling square-footage won't find it here, but the tidy, sleek space is filled with considered luxuries – including custom Saardé toiletries, GHD hairdryers and lush hooded robes. Plus, a tasty snack bar filled with locally produced treats.

FOOD & DRINK

Dining across the Wunderlich Lane precinct is set to be the key drawcard for this property, with Sydney's discerning diners already flocking to **Olympus**. On the roof, acclaimed chef Alejandro Huerta (ex-Comedor) has taken the reins of Mexican eatery **Lottie**, while downstairs, **Bar Julius** brings big city glamour to the hotel's all-day dining offering. Just across the lane, you'll find **Island Radio** serving fun Asian snacks and noodles, while **Baptist Street Rec Club** promises retro good times or, in their words, "drinks and hoopla". For casual eats, LuMi's Federico Zanellato turns his talents to pizza at **Regina La Pizzeria** and **Gelato Messina** serves up Sydney's favourite scoops.



Clockwise from top left: The Eve Sunset Suite; Sunset Balcony; Bar Julius interiors; and the central dining area at Olympus. Opposite: the rooftop pool at The Eve.

CAMERANA
CAMERANA
LA CAMERANA
10

PHOTOGRAPHY: GETTY IMAGES & ADOBE STOCK IMAGES

KILLING THE NIGHT

The Spanish capital is famed for awe-inspiring art museums, fabulous food, grand parks and the largest functioning palace in Europe. But it's the high-spirited and high-minded Madrileños that really bring the magic, writes **ANNA HART**.

Above: the lobby at Gran Hotel Inglés. PREVIOUS PAGES Left: Madrid at night. Right: a flamenco dancer.

There is a moment I've learned to expect on every night out I've ever had in Madrid, when I look around the room, exhale and think, "God, I love Madrid." It's past midnight at Candela, a legendary tablao (flamenco bar) that has recently been reopened by a collective of seven people, including former Spanish MasterChef winner Angela Gimeno and her friends, who are film producers, musicians, actors and other creative types. The relaunch of Candela is a big deal for the lively neighbourhood of Lavapiés; many of Madrid's tablaos didn't survive Covid and its aftermath, and la cueva (the cave, aka the basement bar at Candela) had been a cherished incubator for flamenco talent since the 1980s. Soulful, powerful and fierce, flamenco music and dance has its musical roots in the Arab, Jewish and traveller communities, but has evolved into an art form adored across the world. Corral de la Morería might be one of the oldest (and fanciest) flamenco venues in Madrid, but tonight I'm thrilled to find myself in this glorious neighbourhood joint.

I'm with an international group of people much cooler than me: our ringleader is my friend Liam Aldous, an Adelaide-born writer who lived in Madrid for eight years and returns every month from Ibiza. Fred and Rosena organise society weddings and run a hotel in Marrakech; Chris is ex-fashion industry and now a wellness consultant in Ibiza. This is a crowd that knows a good party when we see one. And this rainy Wednesday night in Lavapiés is blowing our collective socks off.

The floor clears for a local legend, a singer and dancer who performed with flamenco icon Lola Flores. Liam shows us a YouTube clip of him dancing in the 1970s; he seems not to have aged, although all flamenco performers look like weathered yet animated 45-year-olds, whether they are 25 or 65. But enthralling as the guitar and dancing is, it's always the other people in the bar that take centrestage for me in Madrid.

Everyone in the bar looks like someone I want to marry, or to be, or at least to talk to for about seven hours and get their story. My Madrileño friends explain this phenomenon in various ways, with various degrees of politeness. "Everyone in Madrid is an Alpha," says my friend Enrique Grandía, CEO of a design consultancy in the city and the most restaurant-obsessed man I know. "People move to Madrid from the provinces of Spain, or from Europe and Latin America but if you're moving to Madrid, you're already certified extrovert in your hometown."

PHOTOGRAPHY THIERRY DELSART.

Above: aperitivo in Lobbyto at Gran Hotel Inglés.

"Main character energy," agrees my Gen Z friend Amara Pedroso Saquel, an actress who moved here from Santiago de Chile several years ago. "Everyone is a bit extra," adds Liam. "When I first moved here, I realised that film director Pedro Almodóvar doesn't make melodramas set in Madrid. He makes documentaries."

It's late, but late doesn't feel late in Madrid. I landed here from New York a fortnight ago and my body clock hasn't adjusted by a single minute. Despite arriving from a time zone five hours behind, it turns out I'd been in training for Madrid time. My 3am bedtime is spot-on.

I'm in the city primarily to have a great time eating and drinking my way around, like the *Gourmet Traveller* professional I am, but also to try and figure out where Madrid's prodigious nocturnal energy comes from. The night after I roll home from Candela, I go to an English-language talk at Museo del Prado, the city's most colossal and celebrated museum, with Enrique. Afterwards, he takes me to Chueca, the long-time heart of Madrid's LGBTQIA+ community, which today is known as a trendy, inclusive and beautiful district loved by gay and straight Madrileños of all ages. Over beers, we thrash out the various explanations for Madrid's infectious night-time energy. Some are pragmatic: summer here is marked by 40-degree heat where nobody feels like moving until hours after sunset. Equally, the winters can be drab, rainy and grey, so the neons of the night have more allure. But Enrique spent his youth in Barcelona, so he has a more sophisticated thesis.

"Historically, Barcelona's economy was based on the port and manufacturing industries, so the city was built on hard work and industry," he says. "In Madrid, we didn't make anything. It was about what we could make with our minds: commerce and banking."

It's true that Madrid has been Spain's centre of economic, political and cultural clout for centuries. As Enrique sees it, in Madrid there has always been some money, a huge middle class and an enormous thirst for leisure that cannot be sated by beautiful Mediterranean beaches or mountain scenery. Madrid has always had to make its own fun. Walking around the city, it's plain that this is precisely what the Spanish monarchy, aristocracy and the merchant class has done here since 1561. A primary pleasure of visiting Madrid is the combination of late nights out, followed by hazy, lazy days strolling around the city's outrageous bounty of grand museums, elegant parks and architecturally striking avenues.

The spoils in Spanish museums are downright debauched, as you'd expect from a historically ruthless colonial superpower, and one that remains the world's 14th largest economy. Madrid's Royal Palace is the largest working palace in Europe, alongside the towering Almudena Cathedral, constructed from 1883 to 1993 in the hands of a (frankly excessive) six architects. ➤

There is something perennially 1980s about Madrid, and I mean this as a compliment: there's a commitment to glamour, to pleasure.

To the east of Plaza Mayor – traditionally the centre of Old Madrid – is the Prado Museum, with a collection rivalling that of the Louvre in Paris. Leaning more to the modern, the Reina Sofia is unmissable if just to set eyes on Pablo Picasso's powerful anti-war oil painting *Guernica*, from 1937. I always intend to return for a second peek, but I cannot recommend *Guernica* with a hangover.

My Madrileño friends are made of stronger stuff. "Listen, the Franco dictatorship is also part of the makeup of modern-day Madrid and our attitude to nightlife," says Enrique. "After the dictatorship ended in 1975, Madrid experienced a very broad explosion across the arts, leisure and hospitality industries during the 1980s."

As an outsider, there is something perennially 1980s about Madrid, and I mean this as a compliment: there's a commitment to glamour, to pleasure, to experimentation, to gentle excess. When I ask one of Madrid's most famous pastry chefs, Montse Abellà of Michelin-starred restaurant Velasco-Abella, what such a robust hospitality industry means for chefs, she nods. "Madrid is a thrilling city in which to be a chef, because there is so much competition, literally thousands of options facing diners every night," she says. "So we're continually challenged to differentiate ourselves. It's great to be on the wave, but there are a lot of us on the wave. We have to evolve so we stand out a bit."

Having spent a lot of time in overcrowded cities like London and New York, where even mediocre cafés and restaurants somehow thrive, I adore Madrid's utter lack of complacency: every bar, restaurant, café works hard for their clientele. ➤

PHOTOGRAPHY GEORGE APOSTOLIDIS (TERRACE) & MANOLO YLLERA (BAR).

The iconic Tío Pepe signage in Puerta del Sol. Opposite, clockwise from top: Mandarin Oriental Ritz Madrid Pictura bar; and terrace.

Jerez
GONZALEZ BYASS
TIO PEPE
TIO PEPE
GONZALEZ BYASS
JEREZ
FINO · MUY SECO
TIO P
L DE ANDALUCI
NZALE

Above: Palm Court restaurant at Mandarin Oriental Ritz Madrid.

My final night in the city, Liam steers us to Sala de Despiece in Salamanca, a restaurant kitted out to look like a laboratory, with servers in technician coats. It's high-concept, theatrical dining but in Madrid it's playful rather than pretentious and the food is so excellent that there's no sense we've fallen for a gimmick. We're winding the night down at 2am in a dark and decadent cocktail bar called ChinChin, owned by a hospitality power duo who recently opened El Internacional, the city's coolest new nightclub, which we are all trying to resist going to, ahead of our early flights the next morning.

"In Madrid, we have a saying: 'Madrid me mata,'" warns Liam. I've heard this phrase before, a weary acknowledgement of yet another night where dinner turned into drinks turned into dancing with strangers at 7am. It translates as,"Madrid kills me," but these words are only ever said by people who are the life and soul of the party. The people that keep the rest of us up until 7am. The people who bring Madrid to life. ●

WHERE TO STAY

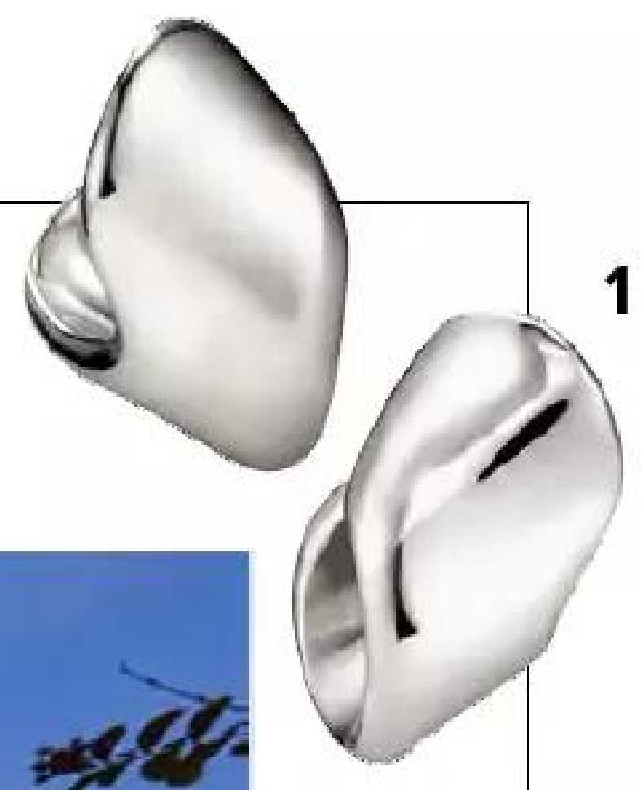
You won't sleep much in Madrid, so when you do, make it count.

Mandarin Oriental Ritz Madrid, Retiro
This landmark hotel right next to the Prado museum was built in 1910 at the behest of King Alfonso XIII, and boasts a starry former guestlist: Grace Kelly, Ernest Hemingway, Haile Selassie to name just a few. In 2021 it reopened as a Mandarin Oriental property after an extensive renovation, and happily, it's a triumphant return for this grande dame. While staying true to the original opulent Belle Époque décor, a palette of cream and gold keeps things lighter and brighter than any other five-star palace hotel in the city. Food and drinks are overseen by superstar Spanish chef Quique Dacosta; the art-studded bar, Pictura, is a particular highlight.
mandarinoriental.com

Rosewood Villa Magna Madrid, Salamanca
In a contemporary building between Madrid's embassy-lined Paseo de la Castellana and the designer shopping thoroughfare of Calle Serrano, this ravishing modern five-star hotel was an instant hit with locals and visitors alike when it opened in 2021. The high-ceilinged, light-filled lobby bar immediately became a new hub for the swish Salamanca set, with a pâtisserie sustaining the Madrileño high spirits on sugar and caffeine. The fine-dining restaurant, Amós, is fantastic, and bedrooms are modern, stately and stylish. This is one of Madrid's most exclusive postcodes, just a short stroll from elegant Buen Retiro park; the location makes it perfect for travellers who want their hotel to feel like a refuge at the end of a day's sightseeing.
rosewoodhotels.com

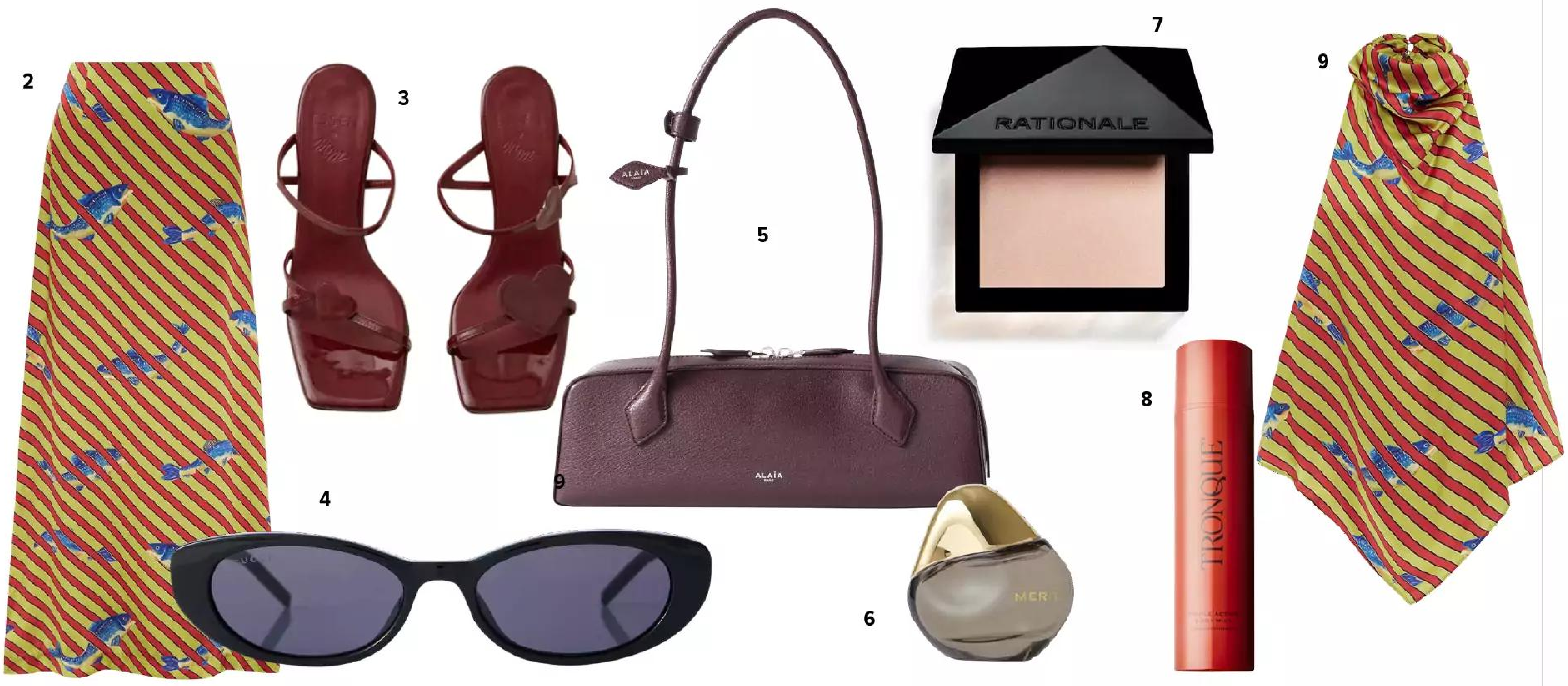
Gran Hotel Inglés, Barrio de las Letras
Barrio de las Letras is one of Madrid's most charming districts, formerly the home of great from the Golden Age of Spanish literature, like Cervantes and Quevado and later Ernest Hemingway. Today it is better known for some of Madrid's coolest bars and restaurants, and staying at Gran Hotel Inglés – Madrid's oldest luxury hotel – puts you right in the middle of the action, on Calle de Echegaray, one of the city's buzziest streets. Many Madrileños consider Chuka across the road to be the best place in town for ramen, while Salmon Guru sits high in the World's 50 Best Bars lists. But even though this might just be the city's best-located hotel for nightlife lovers, schedule some downtime in this fabulous five-star hotel itself, where friendly staff and a lively lobby bar keep spirits high.
granhotelingles.com

PHOTOGRAPHY GEORGE APOSTOLIDIS.



HAUTE BOHEMIANS

Late nights in Madrid call for striking two-piece silk sets, luminous skin and the shade of the moment, burgundy.



1 Nelle hoops in Sterling Silver, $640, Agmes. **2** Lorenza silk skirt, $490, Alémais. **3** Heartstopper wegdes in Plum, $595, Maggie Marilyn. **4** Gucci Black cat-eye sunglasses, $575, David Jones. **5** Alaïa Le Teckel textured-leather shoulder bag in Burgundy, $3870, Net-A-Porter. **6** Retrospect l'extrait de parfum, $147, Merit. **7** Beautiful Light SPF30, $82, Rationale. **8** Triple Active body milk, $120, Tronque. **9** Lorenza silk top, $390, Alémais. **ABOVE** The Ritz Garden at Mandarin Oriental Ritz Madrid.

PHOTOGRAPHY GEORGE APOSTOLIDIS (MANDARIN ORIENTAL RITZ MADRID). MERCHANDISING ALEXANDRA HARRIS.

Acclaimed chef and proud Berliner, Tim Raue shares his guide to the city's most inventive restaurants. From fine dining to street stalls, these are the spots to add to your next itinerary, writes **KATE BETTES**.

Berlin

express

PHOTOGRAPHY: GETTY IMAGES

Zapata
BERLIN
Zapata

Few cities transform after dark like Berlin. Its steamy clubs, heart-pulsing techno and radical inclusivity have made it the undisputed nightlife capital of the world.

No one knows this better than Tim Raue, one of Germany's most celebrated chefs and a proud Berliner. "The nights here are never-ending," he says. "People from different social backgrounds come together to celebrate."

But this frenzied desire to adapt and change isn't limited to the dance floor. It's also reshaping its food scene. "Berlin has always been in culinary flux," explains Raue. "It has very few traditions, making it a city that thrives in the present."

He points to the local palate of yesteryear, which ignored traditional German cuisine in favour of Italian or Asian. Now, he says, tastes are shifting and, instead, a new generation of chefs is reclaiming and reimagining the flavours of Berlin.

Today, there are 20 Michelin-starred restaurants within the city, including his own eponymous two-starred restaurant (considered among the world's best). And while his own cuisine is renowned the world over for its fusion of Thai spices, Chinese techniques and Japanese minimalism – drawn from his travels through Asia in the early 2000s – he insists that Berlin remains his deepest inspiration.

"I was born in Berlin," he says. "It's where I've always wanted to live." In a restless city whose clubs reinvent themselves every night, the same can now be said for its restaurants. Here, nothing stands still for long.

GRILL ROYAL

"If you want to watch the crowd that drives Berlin, while enjoying a steak and choosing a fine bottle of wine from a vast list, this [is the] place," says Raue.

Grill Royal isn't simply a steakhouse. It's an entire cosmopolitan scene. A-listers, politicians and those who play in the art world dine here, drawn like moths to a flaming grill. This makes its terrace on the River Spree, close to the UNESCO World Heritage Museum Island, the place for people-watching.

Its well-travelled menu includes Kobe beef with buttery marbling, wild-caught North Sea sole with beurre noisette, velvety Bulgarian caviar and a burrata dish sourced from the surrounding Brandenberg region that changes with the seasons. Their classic Kopf salad paired with a dish of gambas to start is particularly recommended by the staff. Just don't get too lost in your plate. You never know who might be at the next table.
grillroyal.com ➤

Clockwise from above: chef Tim Raue; a spread at Grill Royal. Opposite: a busy street in Berlin. PREVIOUS PAGES Berlin at night.

PHOTOGRAPHY GETTY IMAGES (OPPOSITE), NILS HASENAU (PORTRAIT) & ROBERT RIEGER (GRILL ROYAL).

Freundschaft means “friendship” in German. This is best encapsulated by the 26-metre-long oak bar, designed for communal sipping and conversation.

TULUS LOTREK

“Irreverent” and “playful” aren’t words you’d usually associate with Michelin-starred restaurants – but they’re not Tulus Lotrek. Named after the French impressionist Henri de Toulouse-Lautrec, the restaurant is a blend of charisma and bohemian flair from maître d’ Ilona Scholl and chef Max Strohe.

“Service full of heart and soul,” says Raue. “Ilona and Max are newcomers to the city, enriching it with their highly individual approach [and] food so good you’ll want to lick the plate.”

The setting of Tulus Lotrek is distinctive, in a Berlin altbau building in the trendy Kreuzberg district, complete with high stuccoed ceilings, wooden floors and cheeky jungle-green wallpaper.

The seven-course menu is available in vegetarian and omnivore, both blending delicious French and umami flavours. Think chawanmushi topped with otoro tuna belly, caviar and dashi broth. Or perhaps beets served with horseradish beurre blanc and dill. The menu finishes much like the restaurant’s unpretentious personality. Sweet but sharp, with a dessert of satsuma, sake and pandan leaf.

tuluslotrek.de

FREUNDSCHAFT

Hidden away in Mitte, this “fantastic” wine bar earns a place on Raue’s must-visit list. Why? Its standout European selection: a 600-strong list curated by sommeliers Willi Schlögl and Johannes Schellhorn.

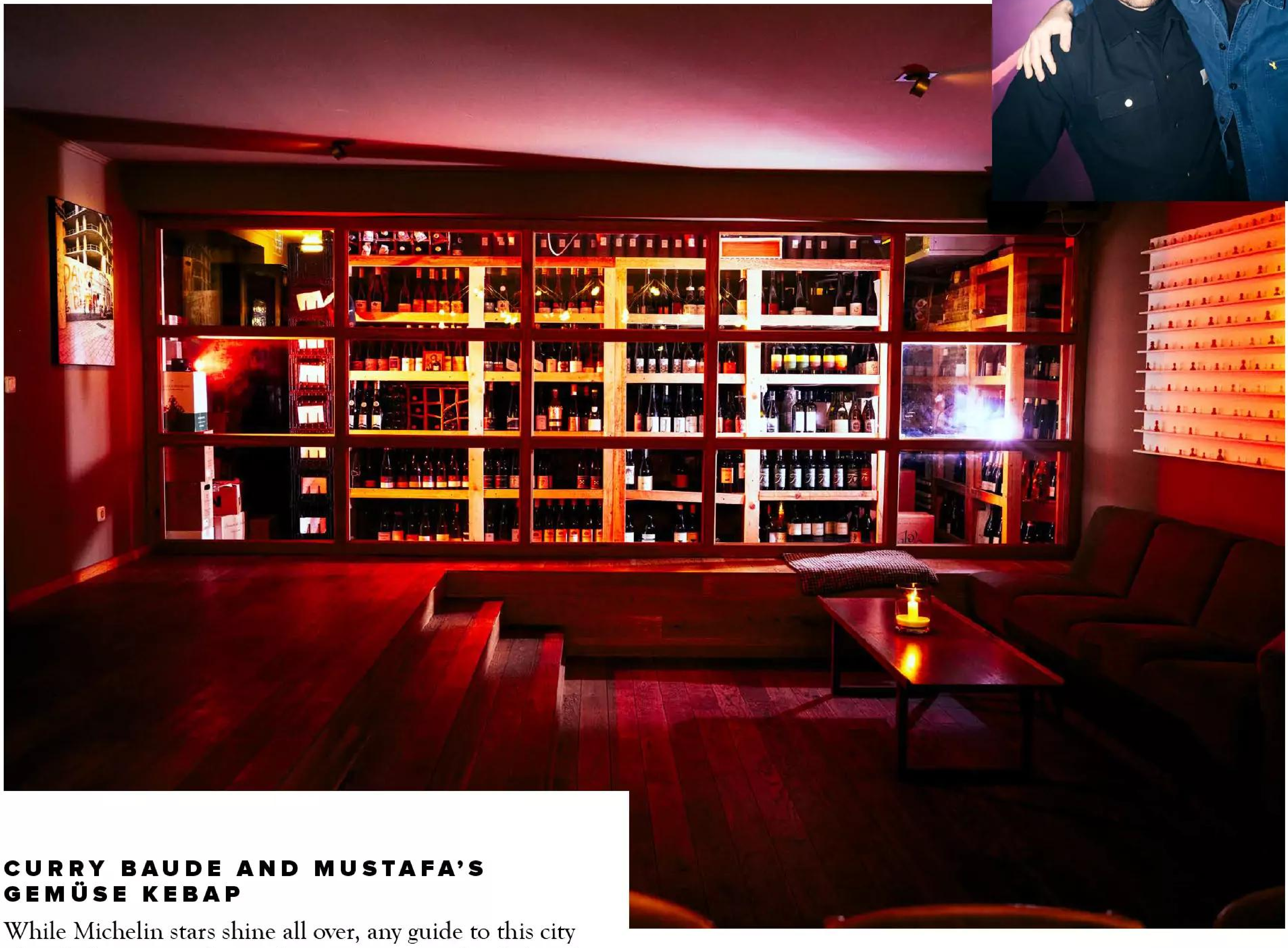
Despite this, the bar remains refreshingly snobbery-free. Freundschaft means “friendship” in German. This is best encapsulated by the 26-metre-long oak bar, designed for communal sipping and conversation. The crowd is more chefs and sommeliers than tourists. In fact, you might find yourself rubbing elbows with Berlin’s culinary in-crowd.

Raue praises its unmatched selection, from “natural wines to top-tier Burgundies, paired with a lively atmosphere”. It is particularly well known for its Austrian wine selection: a theme that extends to its choice of small plates.

Schellhorn recommends a glass of the 2021 Ehrenhausen Startin from South Styria with their buttery spinatknödel (spinach dumplings). Another favourite? The 2019 Clos de Crappe from Douro with geräucherter saibling und gurke (smoked char and pickled cucumber).

istdeinbesterfreund.com

PHOTOGRAPHY STEFAN KORTE.



CURRY BAUDE AND MUSTAFA'S GEMÜSE KEBAP

While Michelin stars shine all over, any guide to this city after dark is incomplete without a mention of its beloved staples. It's a view enthusiastically backed by Raue. "If you're partying, at some point, you'll get hungry," he says. "The many currywurst stands, snack bars and döner kebab shops that are open 24/7 are just as much a part of the experience."

The Berlin döner kebab is a twist on the traditional that was introduced by Turkish workers in the 1970s. Today, estimates run from 1000 all the way up to 4000 vendors across the city.

Many claim Mustafa's Gemüse Kebap at Mehringdamm is the best – so, is it worth the hype? "Yes, yes and yes!" enthuses Raue. "It has the best Berlin-style döner – chicken with two sauces: spicy and garlic – on the planet!"

Next: currywurst. This dish of sliced sausage, covered in a tangy mix of ketchup, mustard, curry powder, paprika and other individual touches, is credited to the resourceful food kiosk owner Herta Heuwer during the post-war years of US and British occupation, and it's been a staple ever since.

You will find it all over town, but the best, says Raue, can be found at Curry Baude in Gesundbrunnen. "It's thanks to two sauces," he shares. "A fruity tomato sauce and – most importantly – the additional 'special sauce' with spice, acidity and onions."

curry-baude.de ●

Sphere by Tim Raue will open in spring 2025 in Berlin's TV Tower at Alexanderplatz.

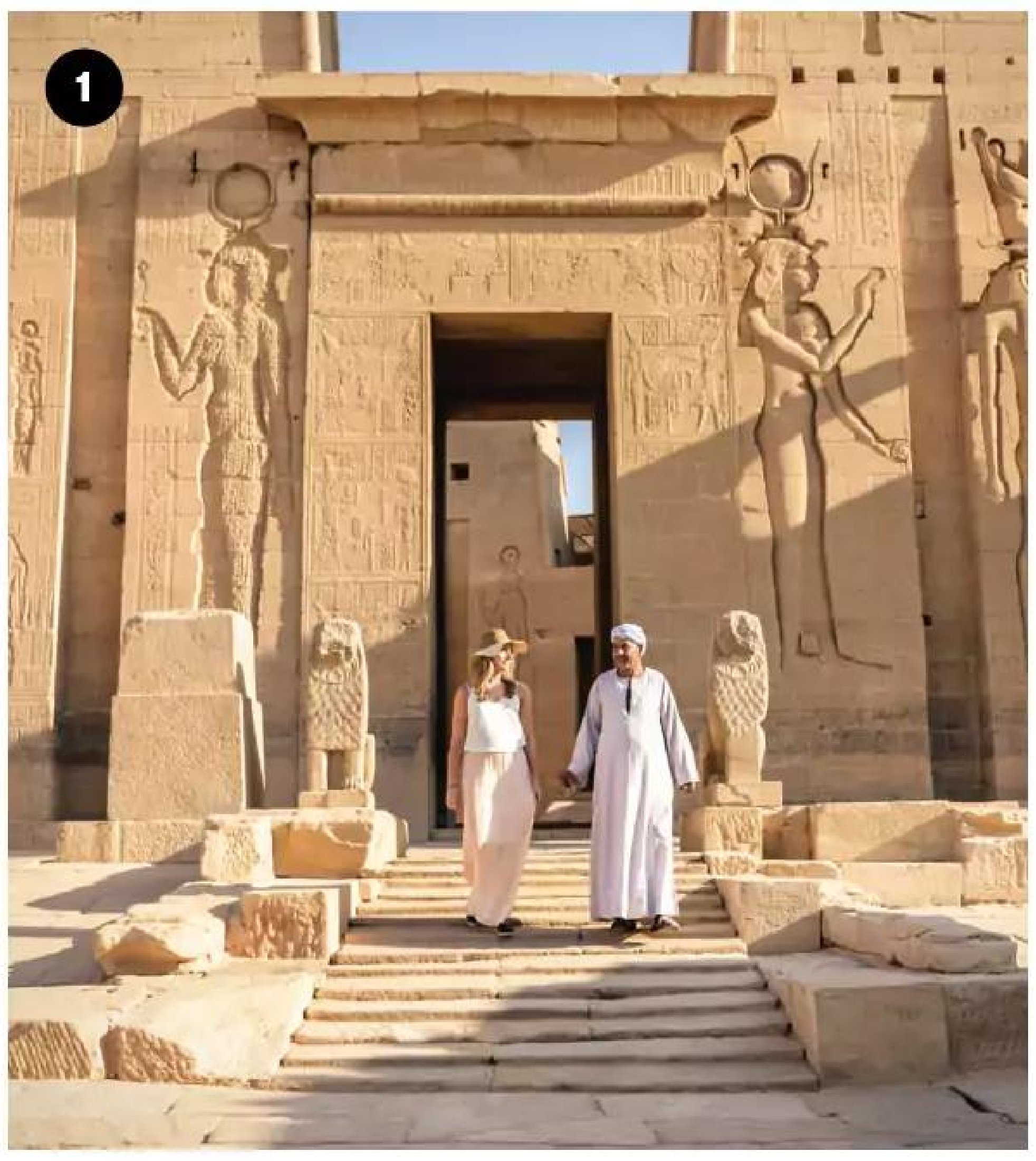
Clockwise from above: Freundschaft's bar; sommeliers Willi Schlögl and Johannes Schellhorn; scallop and chamomile at Tulus Lotrek. Opposite: Grill Royal's dining room.

A GOURMET TRAVELLER PROMOTION

Gourmet shopping

They're the flavours of the month, so put these items at the top of your wish list.

①



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②

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③

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④

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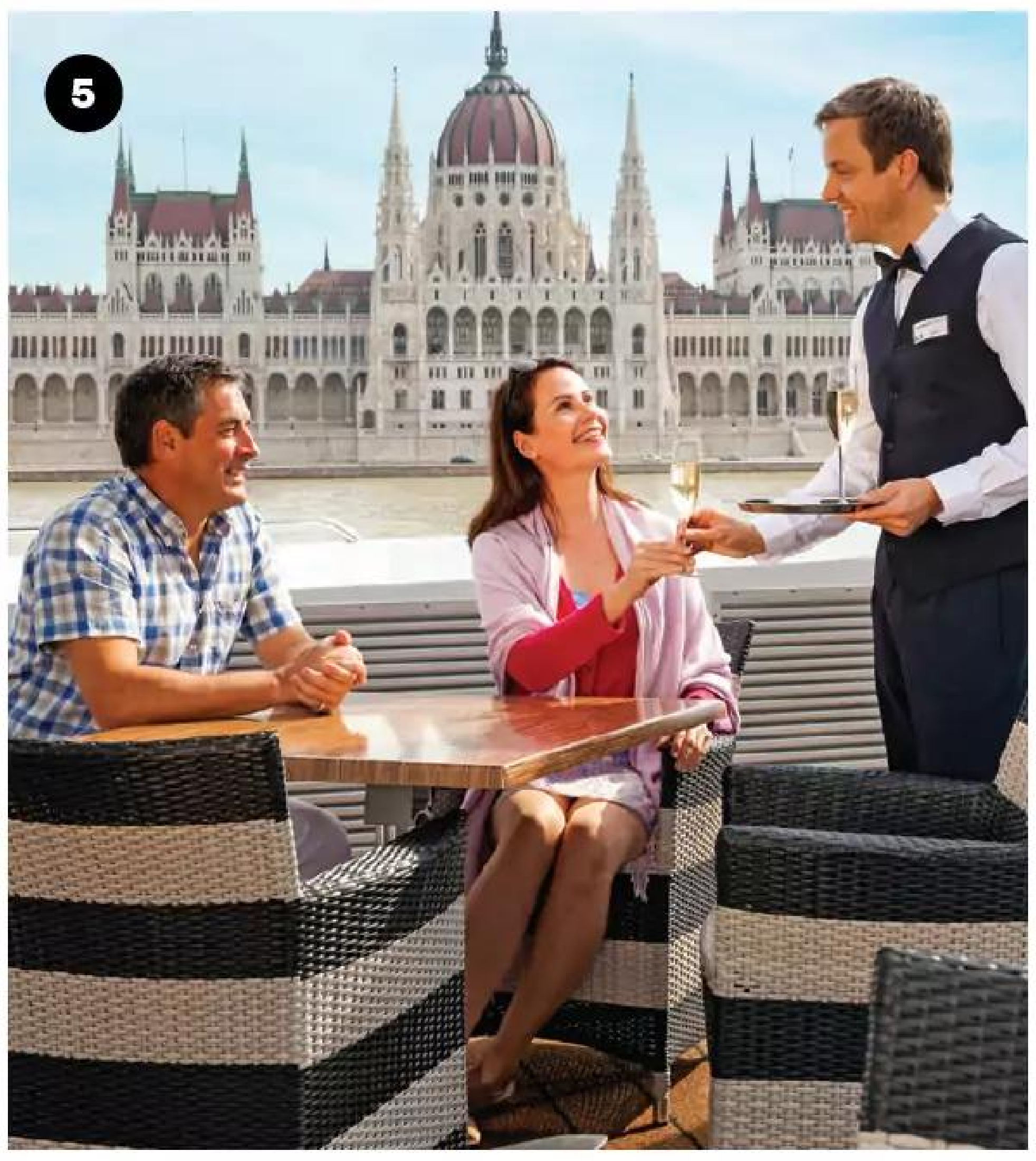
⑤



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⑥

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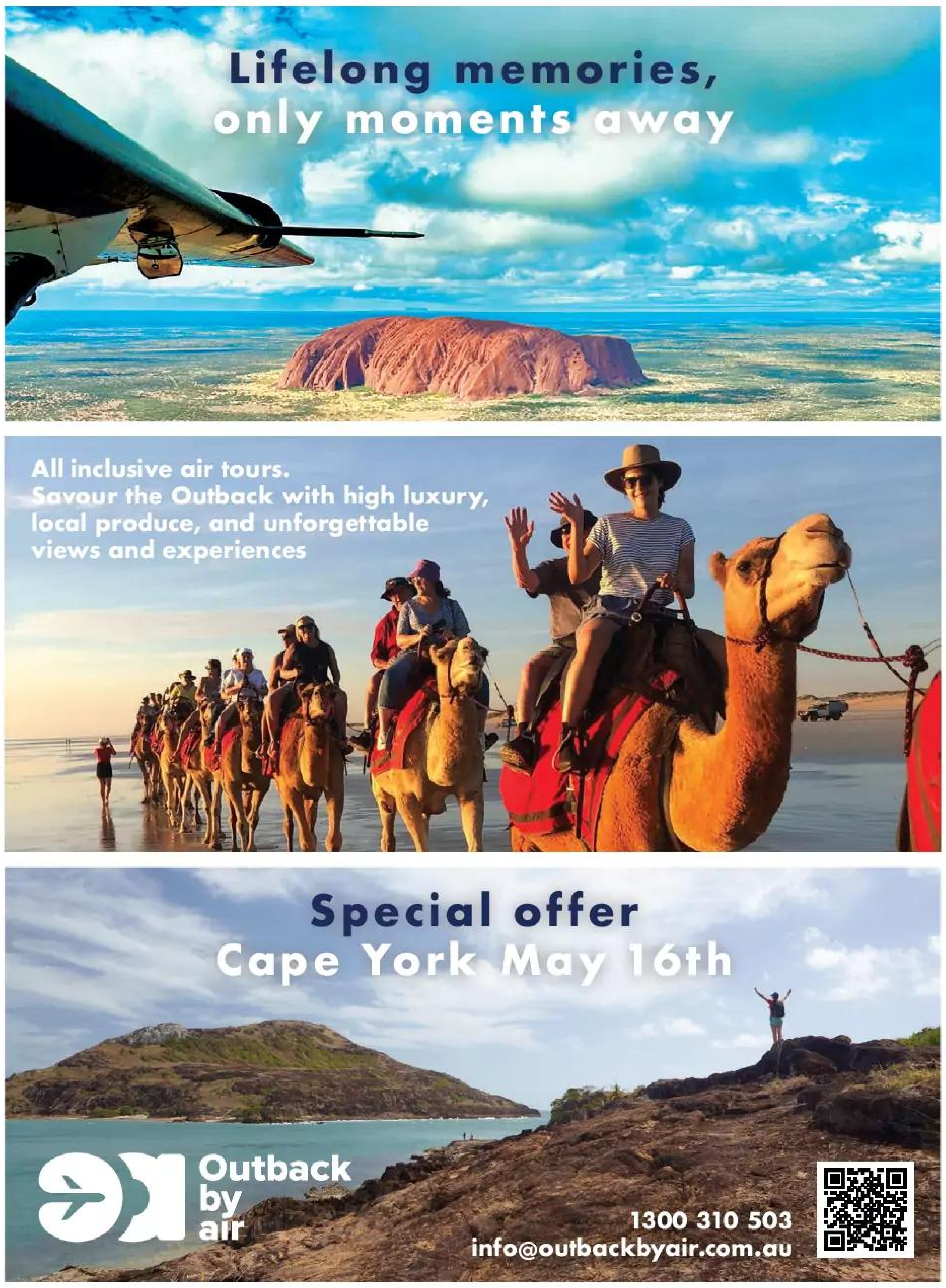

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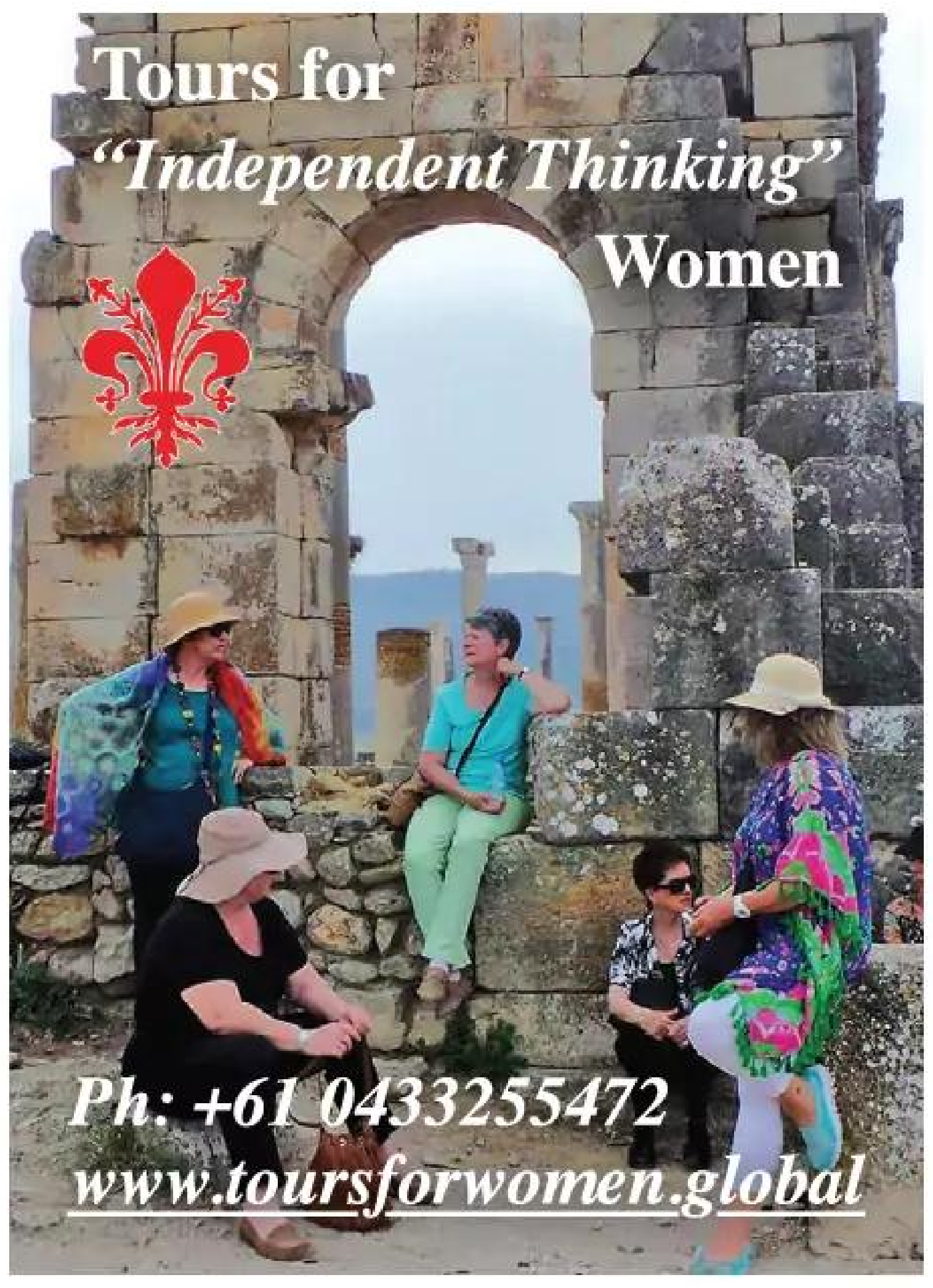

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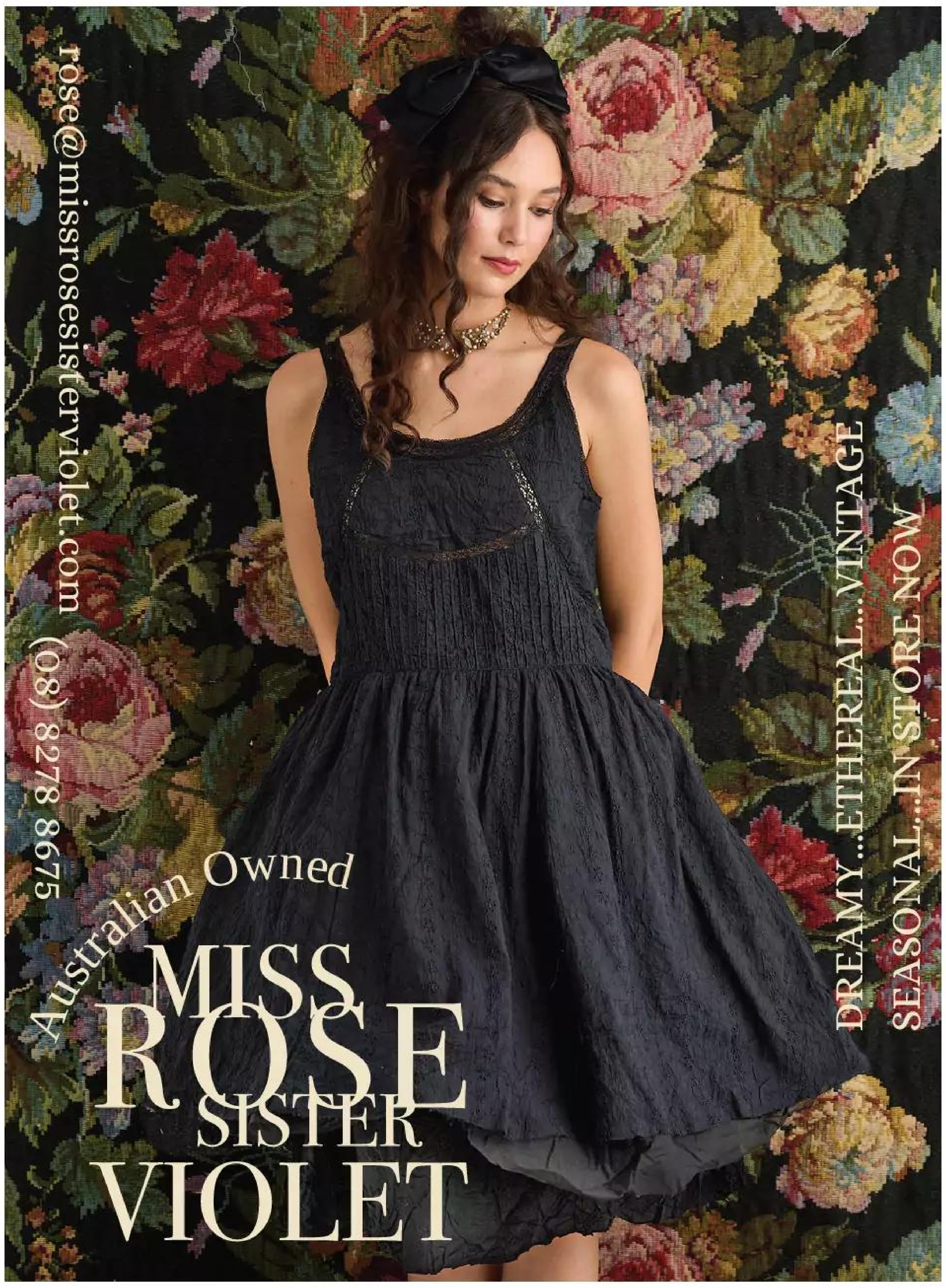

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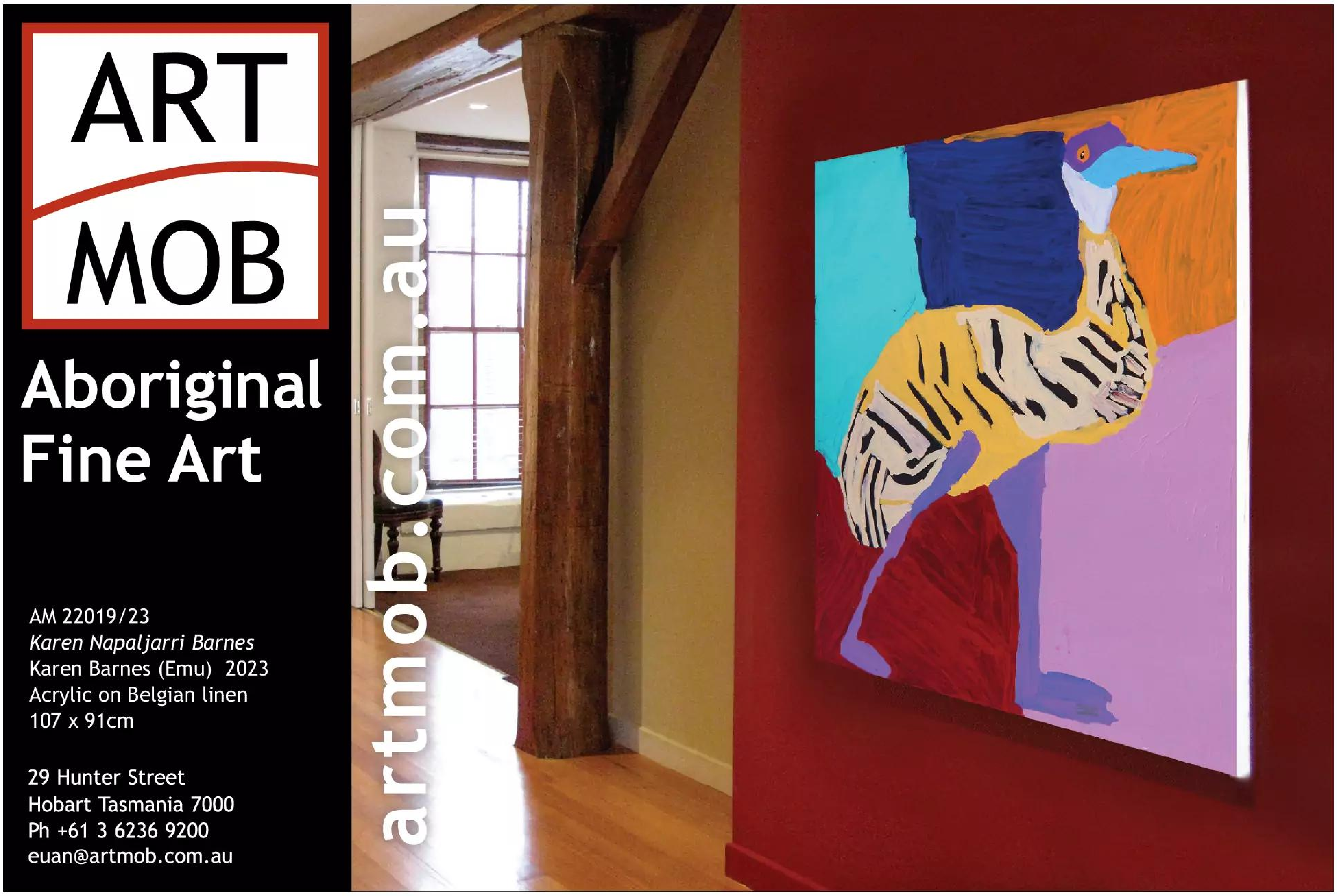
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Tangerine dream
PAGE 151

Object of desire
PAGE 154

Home

Terrace House Mirage by Alcami Architecture.

PHOTOGRAPHY DAVE WHEELER. INTERIOR STYLING CLAIRE DELMAR.

majestic

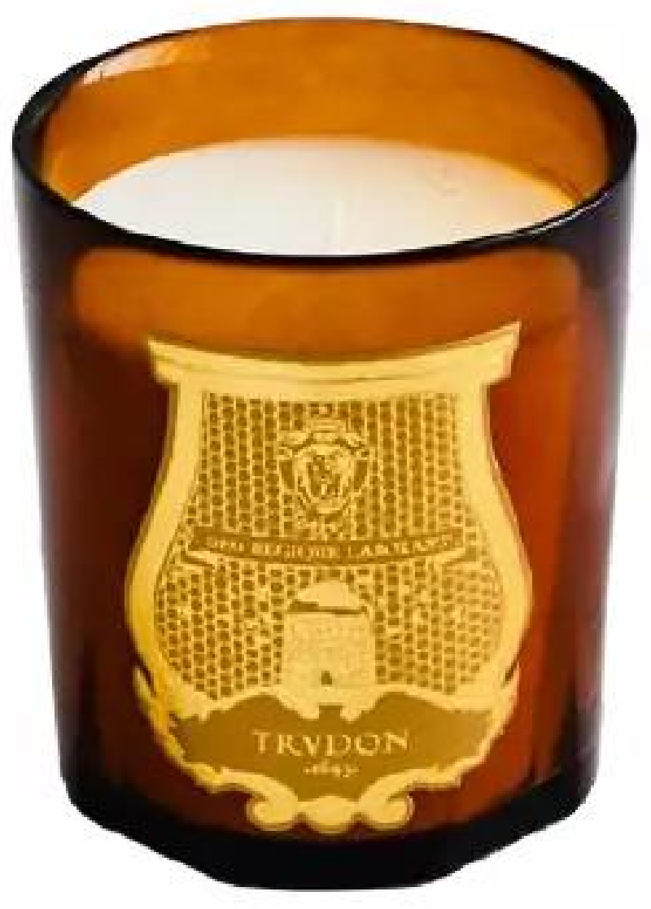
TANGERINE DREAM

Neon orange and brass lights up this cool, concrete kitchen.

1

2

3



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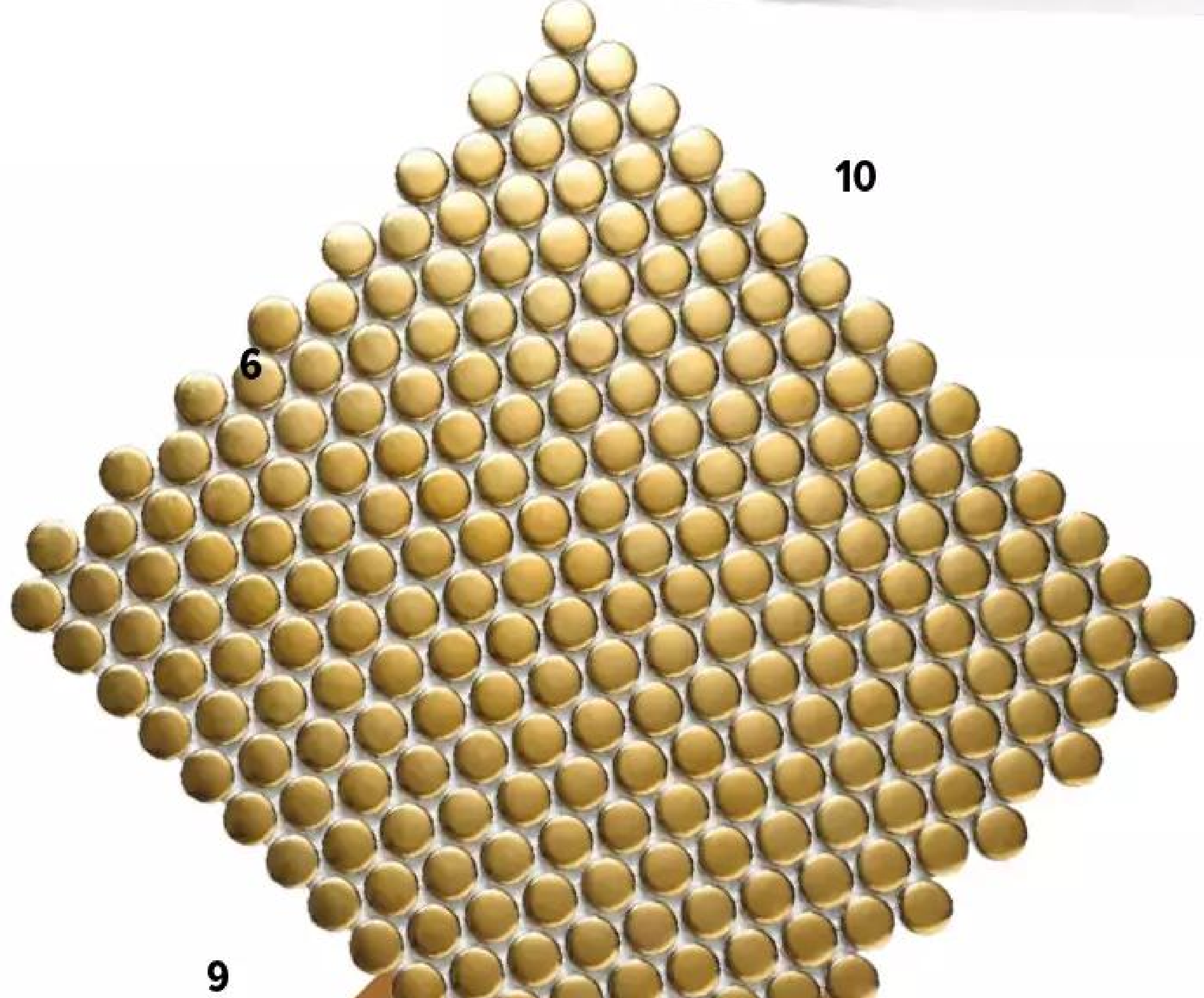

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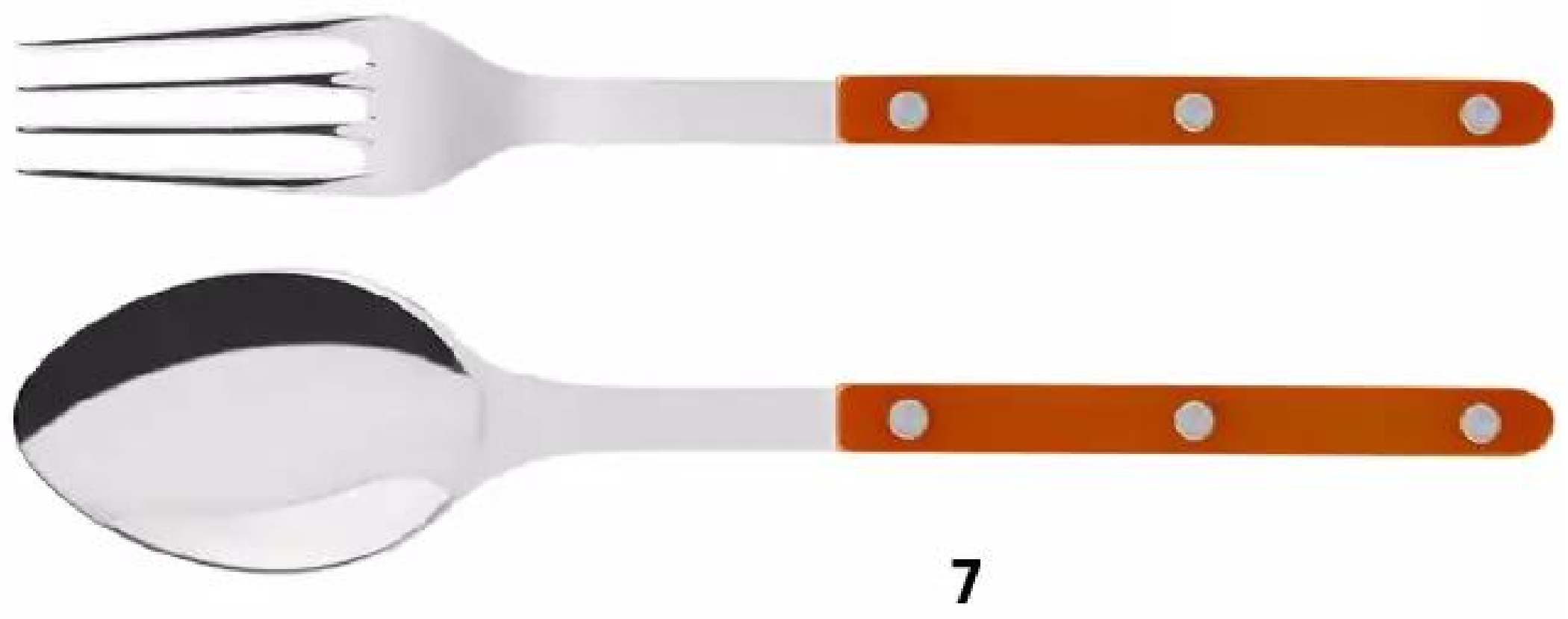

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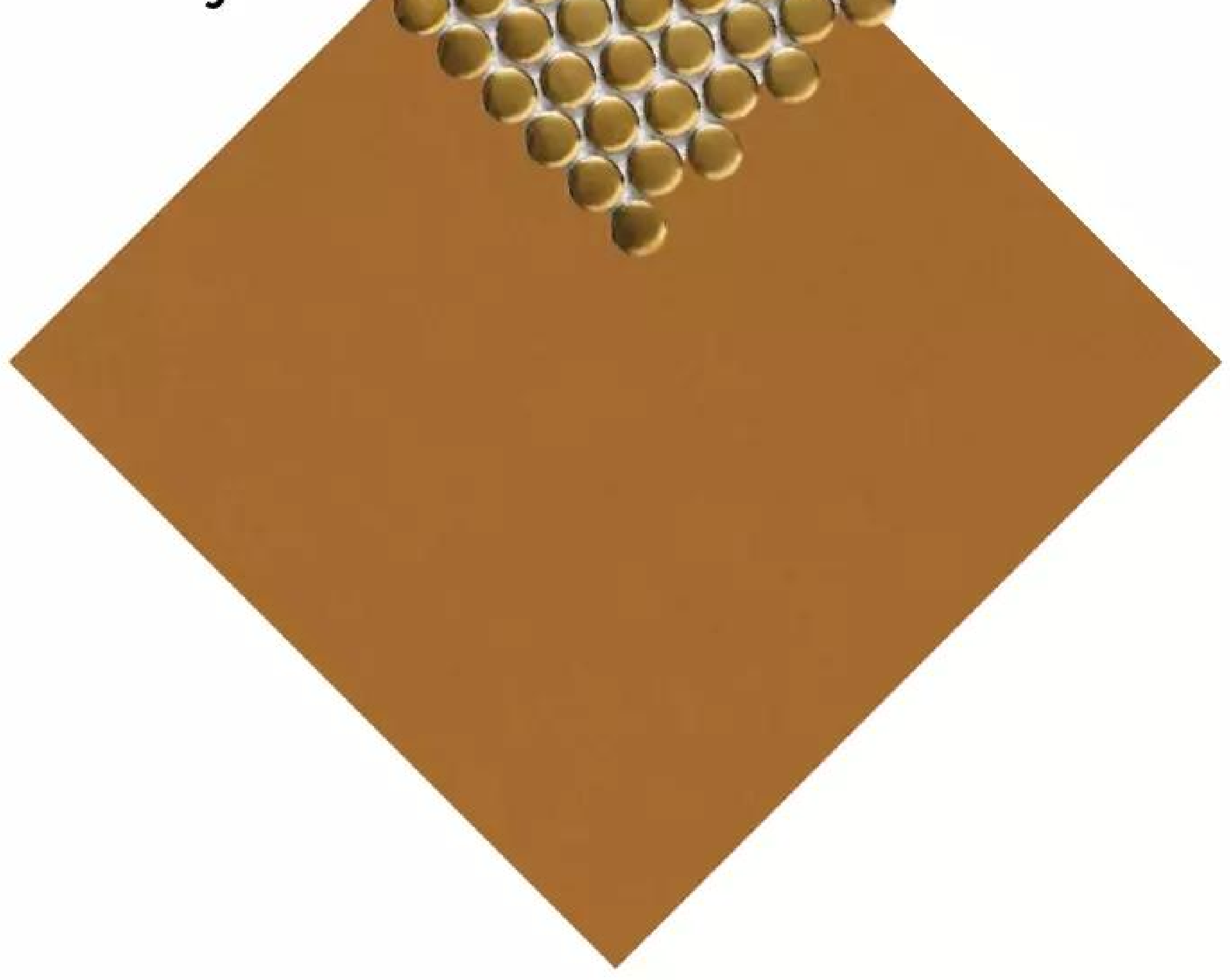

8

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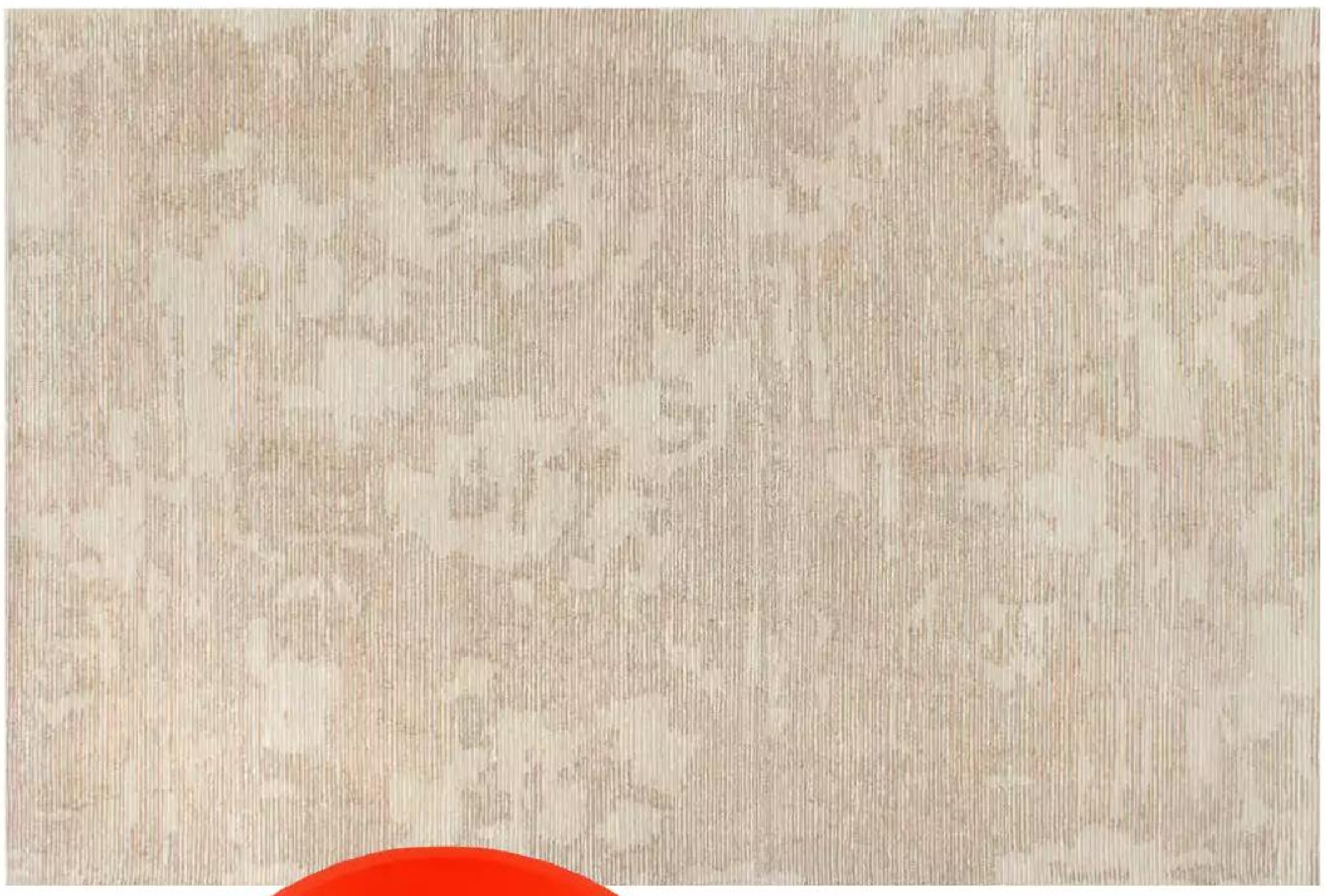
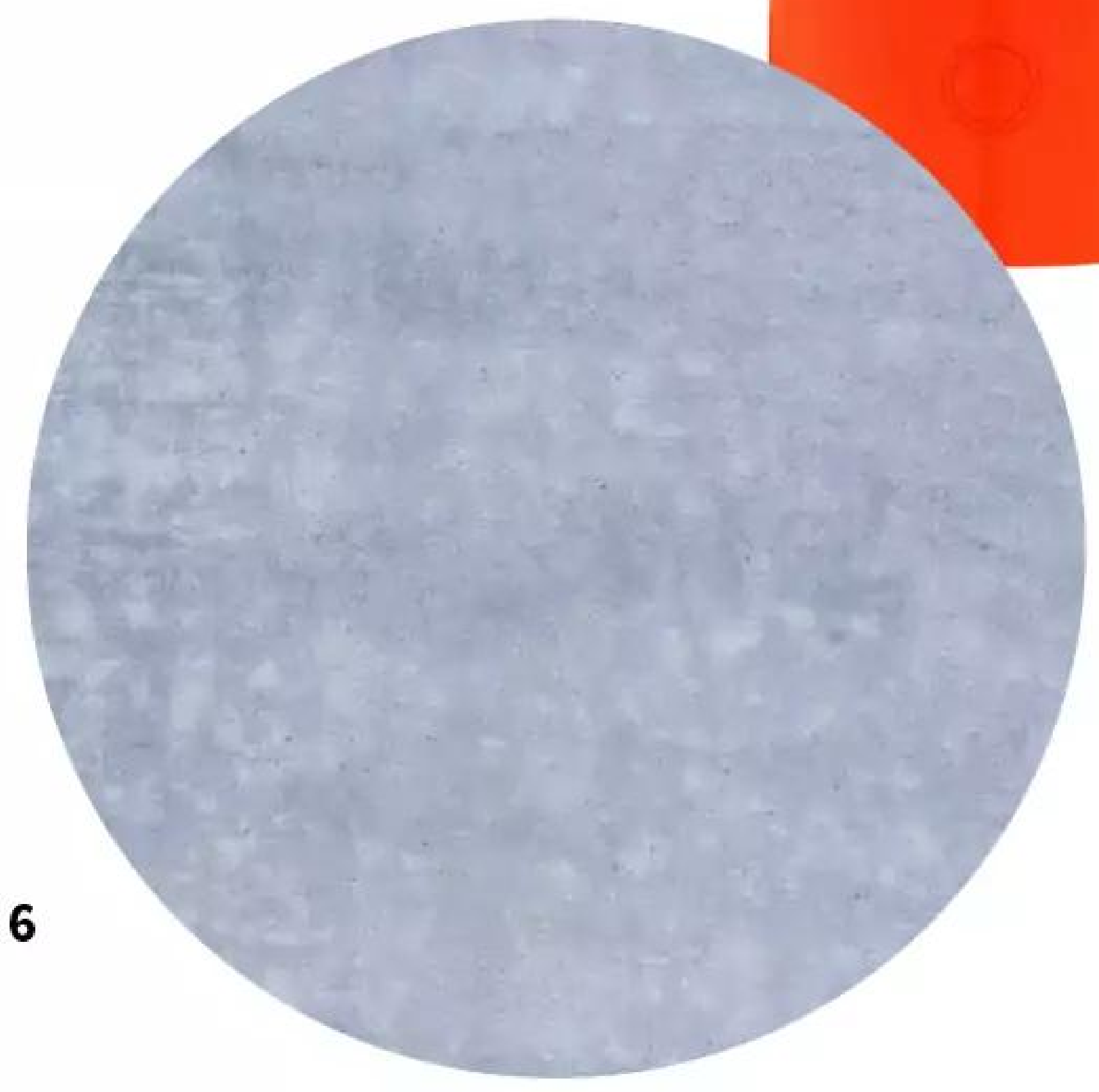
1 Kairos Champagne flutes in Clear, $89 for two, Saardé. **2** Semi pendant 60cm in Chrome, $999, In Good Company. **3** Trudon Altair classic candle, $169, Libertine Parfumerie. **4** Tagine in Olive & Clay, $135, Our Place. **5** Orange Retro fridge, $1650, Majestic. **6** Breville the Toast Select Luxe 2-slice toaster in Peach Parfait, $189, Harvey Norman. **7** Sabre Paris Bistrot serving set, $99, Some Design Store. **8** Mano Block, POA, Tomfereday. **9** Burnt Ochre Natural, POA, Laminex. **10** Gold Plated Matt Penny Round tile, $14.30 per sheet, Mosaic Mode. **OPPOSITE** Terrace House Mirage kitchen by Alcami Architecture.

PHOTOGRAPHY DAVE WHEELER. INTERIOR STYLING CLAIRE DELMAR. MERCHANDISING ALEXANDRA HARRIS.

GRANDE DAME

Layering soft textures with sleek surfaces brings indoor-outdoor entertaining into a new era.



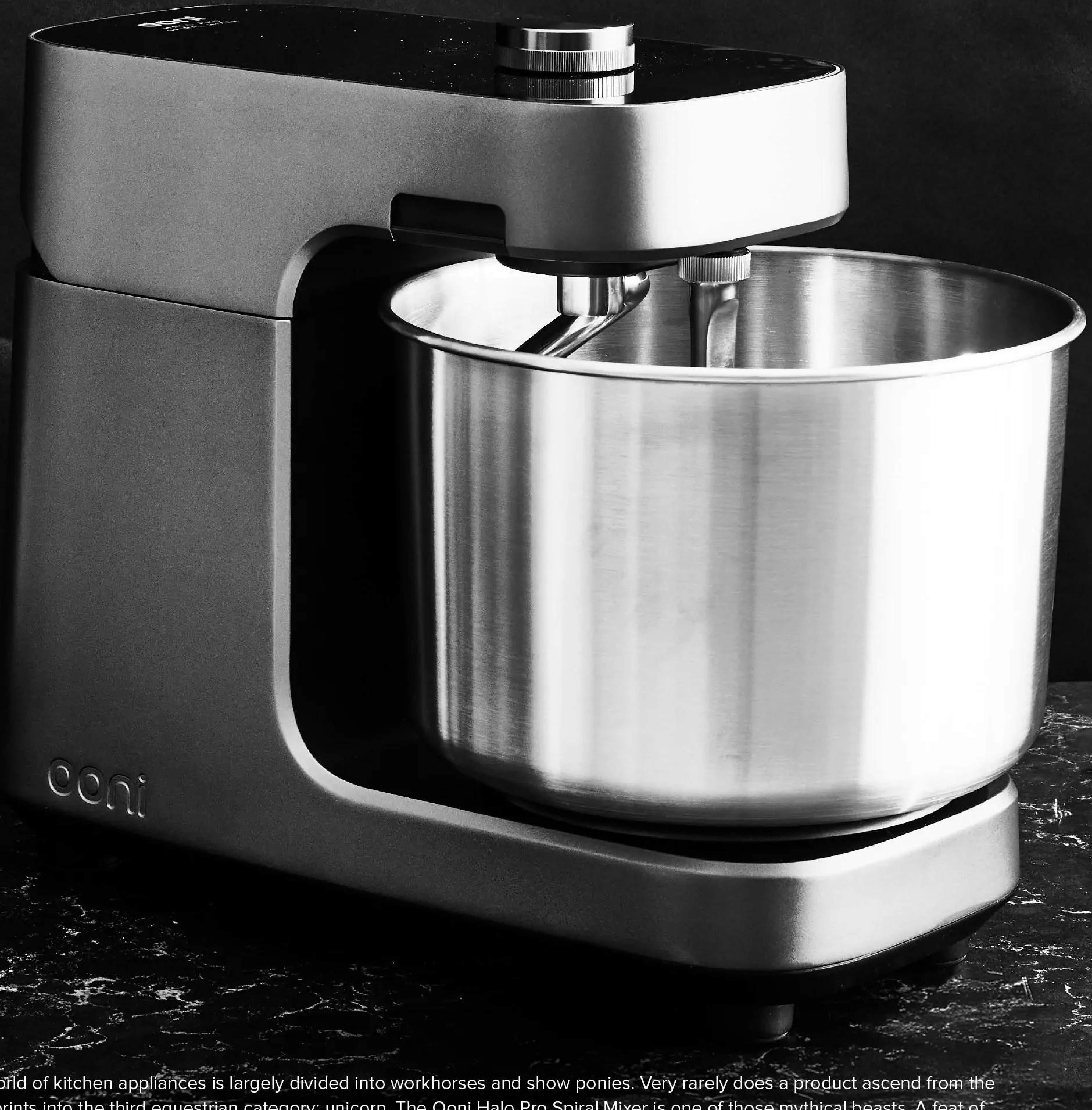


1 Bayer Armchair in United Parterre, $1295, MCM House. **2** Beckett Straw floor rug, $1350, Baya. **3** Le Labo Encens 9 classic candle, $130, Mecca. **4** Sia chair in Bronze, POA, Tomfereday. **5** Tom Dixon Bell portable LED table lamp in Fluoro Orange, $425, Farfetch. **6** Architectural Grey Polished/Honed concrete, POA, Geostone. **7** McMullin x September Studio vase, $229, McMullin. **8** Flute coffee table in Lacquered Granata, from $2155, Poliform. **OPPOSITE** Terrace House Mirage dining room by Alcami Architecture.

PHOTOGRAPHY DAVE WHEELER. INTERIOR STYLING CLAIRE DELMAR. MERCHANDISING ALEXANDRA HARRIS.

HORSE POWER

Gleaming curves and powerful torque join forces in a piece of performance gear that's far too fierce to store in a kitchen cupboard.



The world of kitchen appliances is largely divided into workhorses and show ponies. Very rarely does a product ascend from the blueprints into the third equestrian category: unicorn. The Ooni Halo Pro Spiral Mixer is one of those mythical beasts. A feat of engineering, it boasts no fewer than 58 whisper-quiet levels of RPM, allowing its seven-litre bowl to pirouette effortlessly around the dough hook and removable breaker bar – a feature generally reserved for commercial bakers. Proven to produce elegantly long gluten strands that translate to superior dough, the result is part science, part magic. Meanwhile, with its sharp lines in brushed stainless steel and die-cast aluminium, you'll be tempted to get it valeted with the Ferrari.

Ooni Halo Pro Spiral Mixer in Charcoal Grey, $1099, au.ooni.com

PHOTOGRAPHY KRISTINA SOLJO. STYLING JACQUI TRIGGS.

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